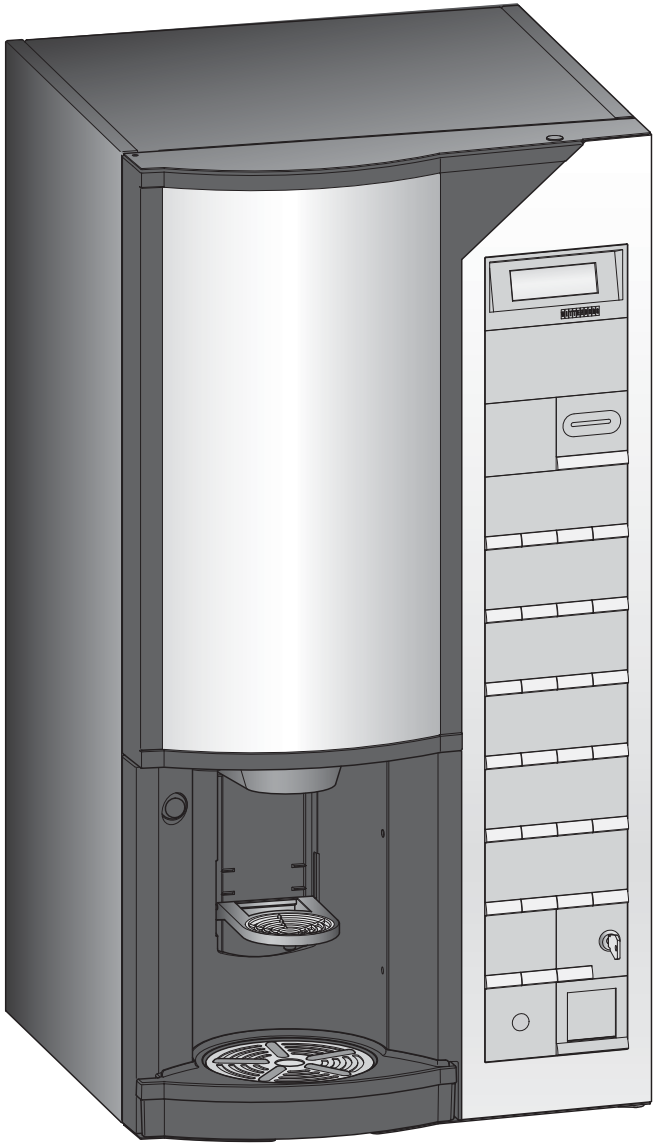
WITTENBORG

OPERATOR MANUAL

FB 7100



75502700

10.2010

The symbol indicates that the machine may not be disposed of as ordinary waste; it must be disposed of in accordance with the provisions of the European directive 2002/96/CE (Waste Electrical and Electronics Equipments - WEEE) and of any resulting national laws, for preventing any possible adverse effects on the environment and on human health.
For correct disposal of the machine, contact the dealer from whom you have purchased the machine or our after sales service.

All packing materials shall be disposed of in a manner which is safe for the environment.

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Original document.

Published by Wittenborg ApS, a company of N&W GLOBAL VENDING GROUP
Seebladsgade 1-3, DK-5000 Odense C.

Part No: 75502700
Published in 2010, week 42

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INTRODUCTION

According to the requirements of the customer, the service technician can program different functions into the vending machine.

The machine dispenses
- hot freshbrew drinks
- hot instant drinks
- hot water.

or

- hot freshbrew drinks
- hot/cold instant drinks
- hot water.

Use only freshly ground coffee, ground tea or instant products made for vending machines.

The machine is delivered with direct selection buttons. All communication with the machine, such as drink selection, rinsing functions, data retrieval and settings, is carried out by using the direct selection buttons.

All parts to be cleaned are designed in a light blue colour (for regular cleaning) and in a dark blue colour (for deep cleaning). All parts of action are supplied in a green colour.

If the vending machine is not used according to its purpose, the manufacturer cannot take on any liability.

This operator manual is valid for several variants of the vending machine. Therefore, it is possible that in this operator manual you may find instructions for operating elements that are not installed in your vending machine.

This technical documentation is part and parcel of the vending machine and must always follow the machine in case it is moved or by transfer of ownership.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

SAFETY

- Before starting installation and using the machine, it is first necessary to carefully read and understand the instructions contained in this manual, as they offer important information on installation safety, operating instructions and maintenance.
- This manual describes the loading and routine maintenance operations which are carried out in areas of the machine accessible with simple use of the door key, without using any other tools.
- The vending machine may not be subject to frost during operation, storage and transport.
  - If there is the risk of frost in the area of the installation site of the machine, voltage to the machine may not be disconnected.
  - If there is the danger of damage due to frost, the service technician must check and replace boiler, hoses and valves if required prior to reconnecting the vending machine and he should additionally carry out a functional test.
- The vending machine may not be installed outside.
- The vending machine should only be installed and repaired by qualified personnel, who are trained in the correct use of the machine according to the standards in force and who have the specific knowledge of the machine functioning from a point of view of electrical safety and health regulations.
- Safety devices must not be bridged or put out of function.
- The vending machine must be connected to the drinking water line and to the electric line in compliance with local regulations.
- The vending machine has to be placed in a horizontal position.
- The vending machine must be connected to a secured electric circuit.
  We recommend to install a fault current safety switch. The connections must be made using an earthed safety plug socket complying with valid regulations.
- After the machine has been installed, the power supply plug must be accessible.

Never touch the power supply plug with wet hands nor plug it in if the plug itself is wet.

The liquids dispensed by the vending machine are very hot! To prevent scalding, hands (and/or other parts of the body) must be kept away from the outlets while drinks are being prepared and dispensed.

- If the power supply cable of the vending machine is damaged it may only be replaced by a service technician.

- Do not attempt to fill several cups by pressing the pot button. There is danger of injuries.
- Only authorised and qualified personnel may clean, fill up and set the vending machine.
- The vending machine may not be cleaned under a water jet and is not suitable for installation on surfaces next to which water jets are being used (e.g. for cleaning).
- Use only original spare parts.
- Observe the local regulations!
- Regular cleaning of the vending machine is necessary for functional and hygienic reasons.

When cleaning, take care of sharp edges. There is danger of injuries!

- To clean the cabinet only use cleaning agents approved by the food industry.
- Clean the inside and outside of the vending machine by using a damp cloth and do not splash it.
- After cleaning, make sure that all components are correctly reinstalled.
- Every machine is identified by its own serial number indicated on the rating plate attached at the rear of the vending machine. This plate is the only one acknowledged by the manufacturer as identification of the machine. The technical data of the vending machine are given on the rating plate.

When the yellow special key is inserted in the slot of the door switch, voltage is re-established to the machine.

The door can be closed only after removing the key from the door switch.

If power is turned on, be careful not to touch moving parts and electrical components.

Door switch:
When the door is opened, a special switch ensures that there is no access to energized or moving parts.

Any operation requiring the machine to be energized with the door opened must be carried out **exclusively** by qualified personnel informed about the specific risks of such situation.

The machine may be energized by qualified personnel by inserting a special yellow key into the door switch.

Before starting any maintenance or repair of energized or moving parts, the machine must always be switched off.

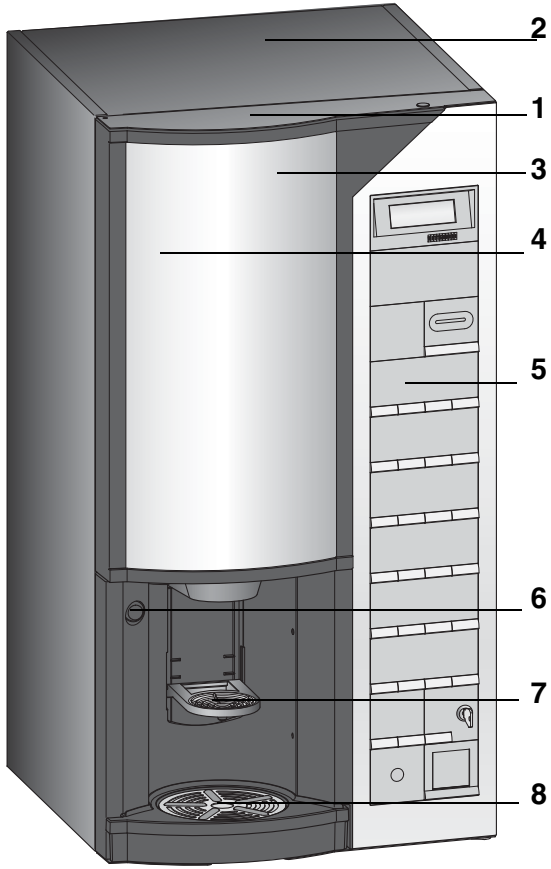
TECHNICAL DATA

The technical data of the vending machine are given on the rating plate.

The vending machine is suitable for indoor use only.

Dimensions vending machine	Height:	min. 850 mm (without levelling feet), max. 875 mm (with levelling feet)
	Width:	450 mm
	Depth:	378 mm (cabinet), 475 mm (cabinet+door)
Weight		64 kg (without ingredients)
Electric connection	Power supply:	230V, 50 HZ
	Lines:	Single line+neutral+earth (IEC-standard) Brown = line Blue = neutral Yellow/green = earth
		The vending machine must be earthed! In addition, it is recommended to install a fault current safety switch.
	Power consumption:	2000 - 2450W
	Connecting cable:	Approx. 1.8-3.5 m (varies, depending on local requirements).
	Fuse:	Transformer, primary: 2A Transformer, secondary (on VMC): 8A
Water connection	Water system connection:	The vending machine must be connected with the potable water system according to the provisions in force in the place of installation of the equipment.
	Min. back pressure	without chiller: 0.8 bar (0.08 MPa)with chiller: 1.5 bar (0.15 MPa)
	Max. pressure:	without chiller: 10 bar (1.0 MPa)with chiller: 8 bar (0.8 MPa).
	Hose connection:	Connect the water network with the 3/4” gas union of the water inlet solenoid valve by means of a tube that can support the network pressure and of a type suitable for foodstuffs (min. inner diameter 6 mm.). It is recommended to apply a water tap on the water network outside the machine in an accessible position.

		Let water come out of the water network until it is clear and free of any trace of dirt.
	Boiler capacity	3.2 l
Capacities	Solid waste container:	Approximately 9 l
	Drip tray:	Approximately 0.4 l
	Standard Freshbrew ingredient canister:	Approximately 5.5 l
	Dual Freshbrew ingredient canister:	Dual canister 1: 2.5 l (0.9 kg) Dual canister 2: 2.0 l (0.7 kg)
	Standard Instant ingredient canister:	Approximately 2.6 l
Further system requirements	Ambient temperature.	Min. 4°C - max. 36°C (-2/+0) at 80% RH
	Acoustic emission:	The A-weighted sound pressure level is below 70 dB.
	Subject to changes.	



1

Vending machine components

Machine front *(fig 1.):*

1 Door

2 Cabinet

3 Advertising poster

4 Freshbrew ingredient canister

5 Operating panel

6 Door lock

7 Cup carrier

8 Pot platform

Operating panel *(fig.2):*

1 Display

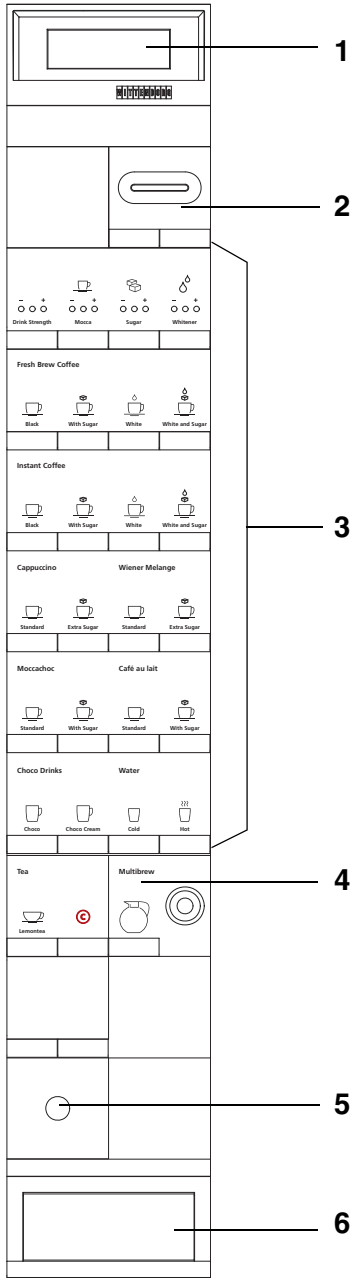
2 Payment panel

3 Selection panel

4 Pot panel/Discount key

5 Optical interface

6 Coin return cup



2

Machine cabinet *(fig. 3):*

1 Cabinet

2 Ingredient canisters

3 Main switch

4 Brewer

5 Diffuser / Coffee mixer

6 Mixing funnels with whipper housings

7 Holder for dispense head / chute for solid coffee waste

8 Dispense head

9 Solid waste container

10 Cover for boiler

11 Door switch

12 Base tray

13 Cash box

14 Drip tray

15 Lock for drip tray

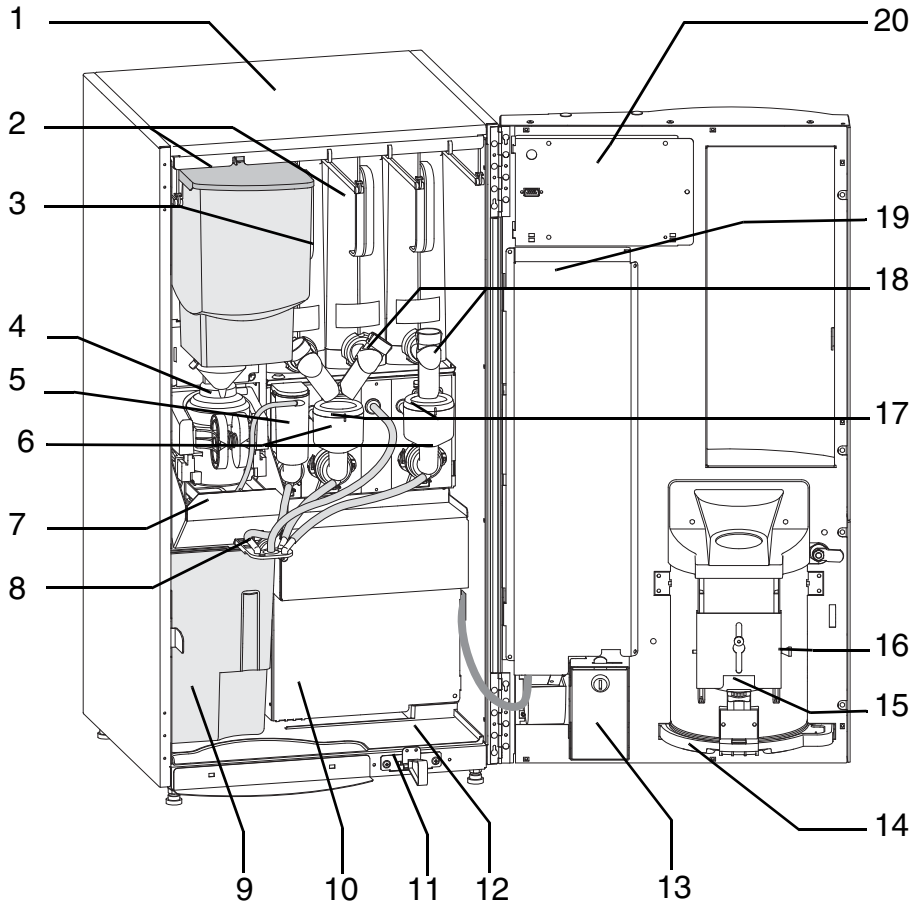
16 Retaining pin for cup carrier

17 Mixing funnel hood

18 Outlet spouts

19 Cover for payment system / cover for selection panel circuit board (SPC)

20 Cover for CPU



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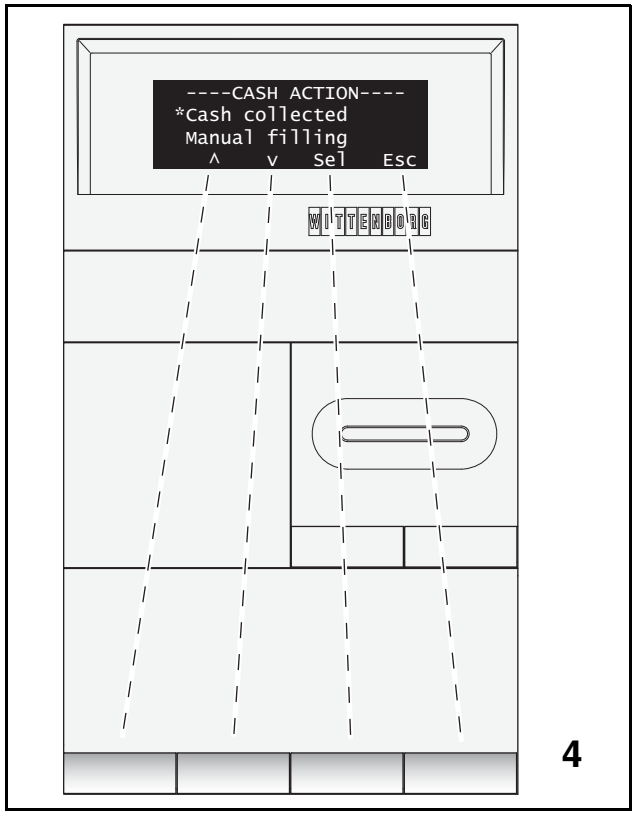


4

Navigation buttons

The four pre-selection buttons are used as navigation buttons for retrieval of sales data, settings, e.g. of prices, and activation of service functions *(fig. 4)*.

(See also diagram "Overview of Operator and Technicians functions" on page 13.)

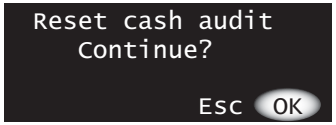
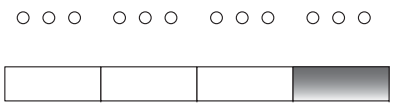
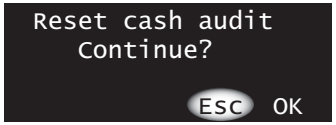
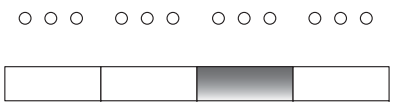
How to use the navigation buttons

This table describes how the four pre-selection buttons are used as navigation buttons.

Display	Button	Function
----SALES AUDIT---- *Total number Total turnover ^ v Sel Esc		**'Up' button** Press this button to move up one step at a time
----SALES AUDIT---- *Total number Total turnover ^ v Sel Esc		**'Down' button** Press this button to move down one step at a time
----SALES AUDIT---- *Total number Total turnover ^ v Sel Esc		**'Sel' button'** Press this button to • move one step to the right or • activate a function, eg. rinsing.
----SALES AUDIT---- *Total number Total turnover ^ v Sel Esc		**'Esc' button** Press this button to • move one step to the left or • jump to the top of a row, e.g. from "Turnover per drink" to "Total turnover".

The functions of the buttons vary. The ‘Sel’ button, for example, may change to an ‘OK’ button to confirm an action. The immediate functions can always be read from the bottom line of the display.

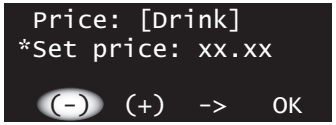
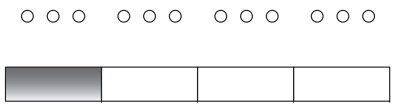
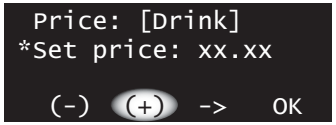
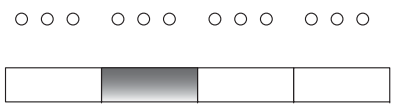
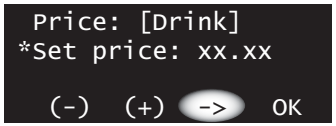
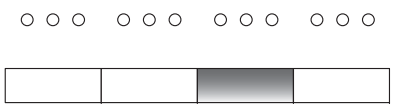
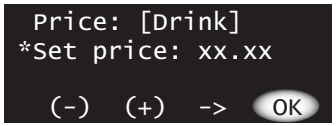
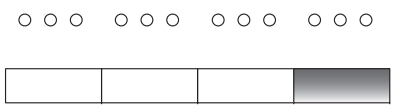
Alternative functions of the navigation keys:

Display	Button	Function
		**‘OK’ button** Press this button to confirm an action, e.g. resetting of counters.
		**‘Esc’ button** Press this button to exit a function without activating it, e.g. avoid resetting a counter.

Settings buttons

In functions that require settings, for example price settings, the functions of the four pre-selection buttons change accordingly.

This table describes how the four pre-selection buttons are used to enter or change numbers.

Display	Button	Function
		**'Minus' button** Press this button to decrease a numeric value in increments of one.
		**'Plus' button** Press this button to increase a numeric value in increments of one.
		**'Next' button** Press this button to continue to the next digit, e.g. in price setting functions.
		**'OK' button** Press this button to save changes to settings in the system.

Pot panel (Multibrew)

How to brew a pot: *(fig. 5)*

- Insert key in multi-brew lock and turn clockwise.

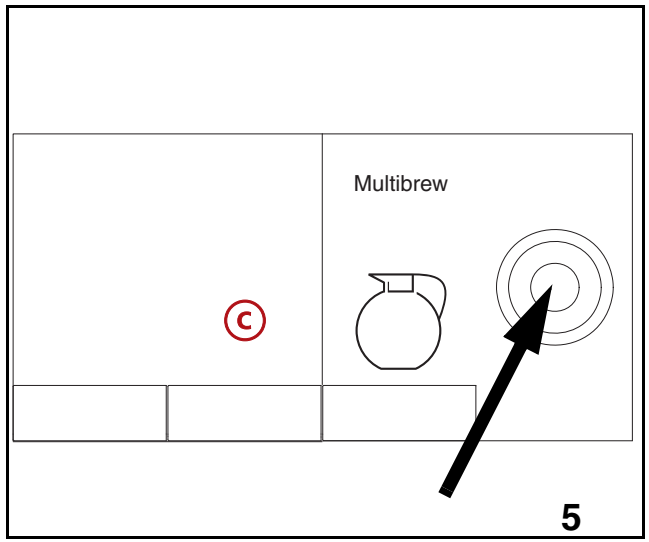
  A predefined number, eg. ‘4’ is shown in the display.

- Place a pot on the pot platform.

- Press the pot button once or more times for the desired number of portions.

  Pressing again will increase the displayed counter by one, up to the maximum value (15 or lower, set by the technician).

  When the counter reaches the maximum value and the pot button is pressed once more, the counter restarts at the predefined number.



- If the machine is not set to free vend, insert a card with sufficient credit, or insert an amount of coins corresponding to the value of the number of drinks selected or a value above.

- Press the selection button for the wanted drink.

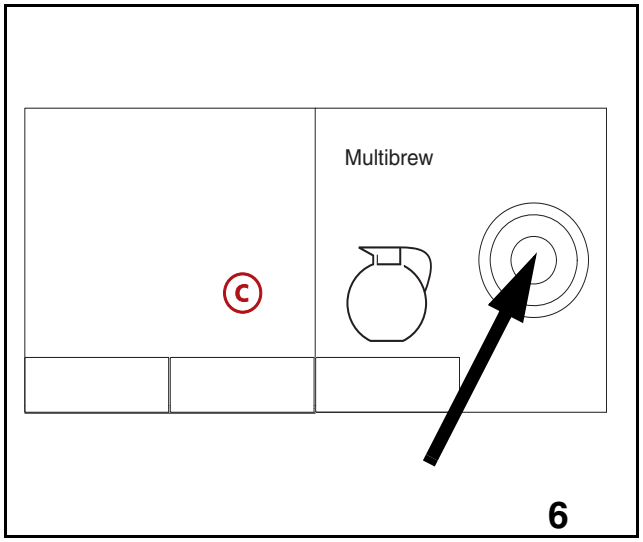
  The display steps back one number each time a portion is dispensed, or if ‘optimised multibrew’ is active a progressive bar is shown.

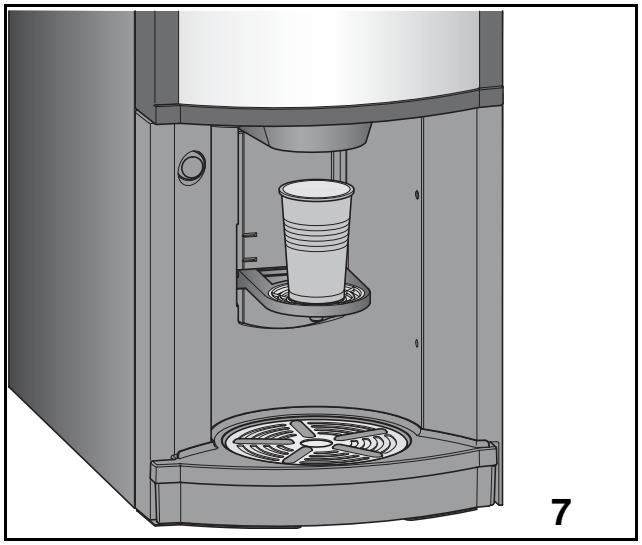
- Remove the pot when the drinks have been dispensed.

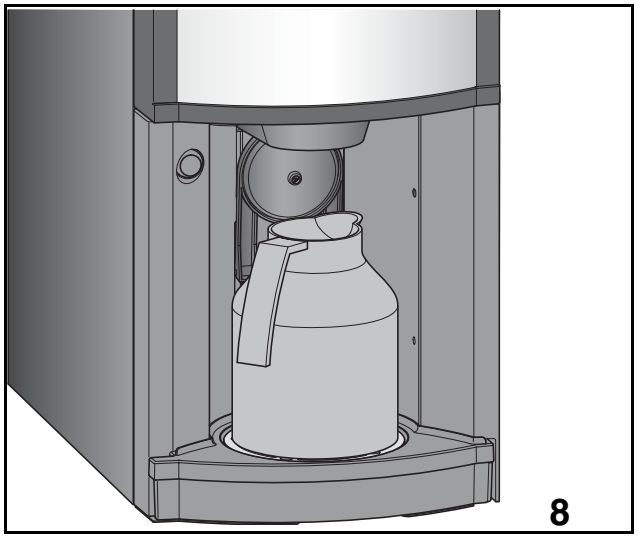
- Turn key anti-clockwise and remove it to finish the multi-brew function.

A pot brew in progress can be stopped immediately, simply by pressing the cancel button ©.

The pot sensor may not register a pot of transparent material, eg. glass.







Discount lock

How to use discount lock: *(fig. 6)*

When using the discount lock, drinks can be dispensed at a preset discount. The discount lock can be used for single drinks and for pots.

If you want one or more drinks at a discount:

- Insert key in discount lock and turn clockwise.

Drink to be dispensed in cup: *(fig. 7)*

- place a cup on the cup platform
- Press the selection button of the desired drink.
- After dispensing, remove the cup.
- Finish vend at a discount by turning and removing the key.

Drink to be dispensed in pot: *(fig. 8)*

- place a pot on the pot platform and press the pot button until the display shows the desired number of dispensings.
- Press the selection button of the desired drink
- After dispensing, remove the pot.
- Finish vend at a discount by turning and removing the key.

Overview of Operator and Technicians functions

This diagram shows a total view of the functions of the Operator and technicians menu (version 7.4).

All functions are reached using the four preselection buttons to navigate through the menus.

The operator **and/or** the technicians menus are password protected to prevent unintentional and unauthorized use.

As requested by the customer, access through password is requested either
- when entering the operator menus, or
- when entering the technicians menus.

(See explanation on previous pages).

Operator menu - version 7.4

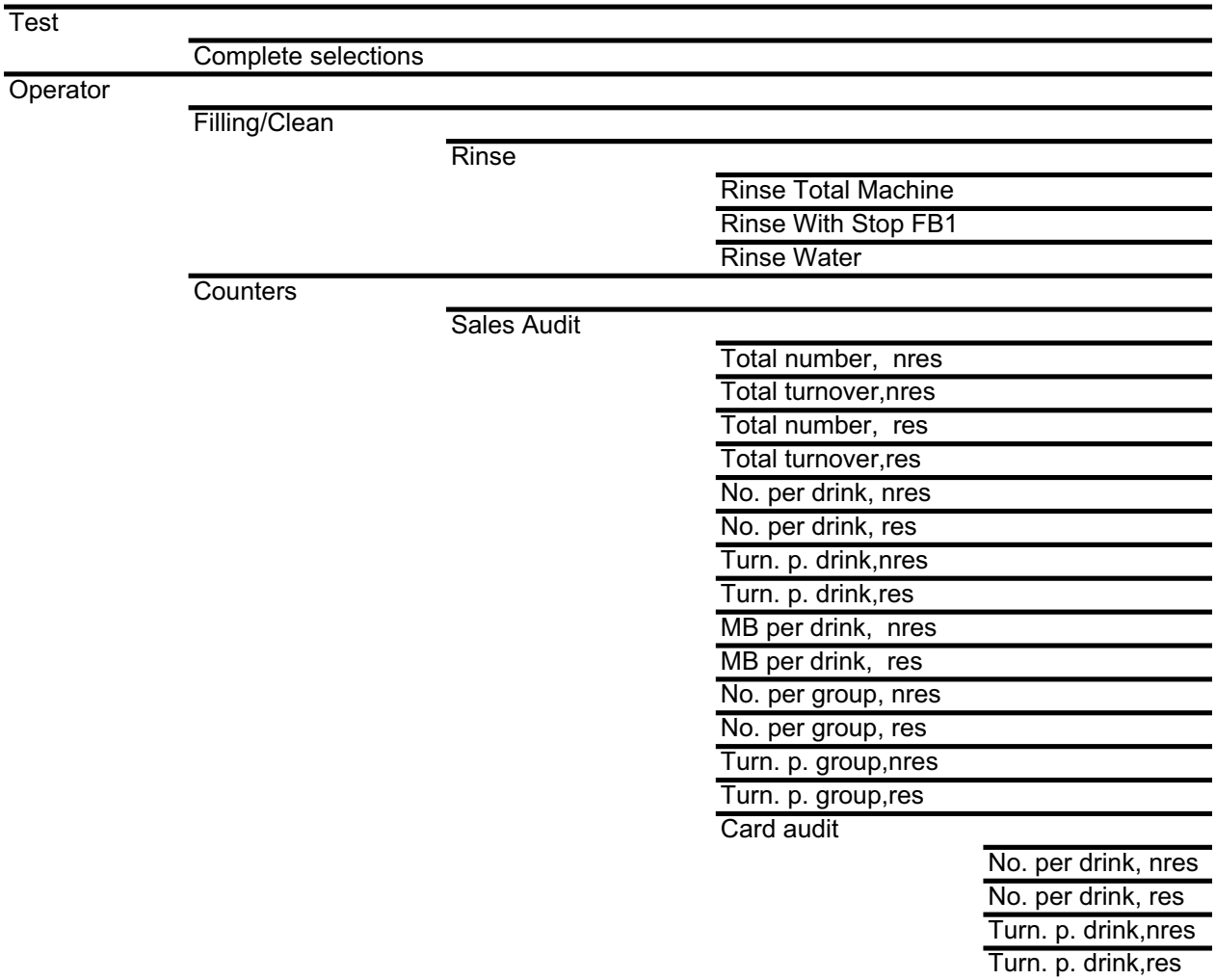


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Diagram continued

Cash Audit	
	Money to tubes
	Money to cash box
	Number of tokens
	Collected money
	Manually filled
	Manually delivered
	Value overpay
	Dispensed change
Cashless Audit	
	Revalued amount
Free vend audit	
	Total no. ,nres
	Total no. ,res
	No. per drink, nres
	No. per drink, res
	No. per group, nres
	No. per group, res
MB. discount audit	
	MB. number, nres
	MB. turnover, nres
	MB. number, res
	MB. turnover, res
Discount key audit	
	D.Key number ,nres
	D.Key turnov. ,nres
	D.Key number ,res
	D.Key turnov. ,res
Time Discount audit	
	T.Disc number ,nres
	T.Disc turnov.,nres
	T.Disc number ,res
	T.Disc turnov.,res

Continued on next page

Diagram continued

- Step prices audit
  - SP. turnover ,nres
  - SP. turnover ,res
- Test Audit
  - Test no. ,nres
  - Test no. ,res
  - No. per group, nres
  - No. per group, res
- Reset Counters
  - Reset sales audit
  - Reset cash audit
  - Reset Test audit
- Printing
  - Not Resetable
  - Resetable

Cash action

- Cash collected
- Dispense coins
- Manual filling
- Reset tube contents

Basic operations

- Change prices
  - Global price
  - Price per drink
  - Step prices
- Change quantities
- Drink On/Off
- Change group

Continued on next page

Diagram continued

- Service information
  - Event log book
  - Reset log book
  - Program versions
  - Show menufile ver.
- Machine settings
  - Set Freevend,global
  - Set Beep mode
  - Clock on display
  - Temp. on display
  - Set date and time
  - Key discount
  - Time discount
    - Set Time discount
    - Set Day(s)
    - Set Time
  - Machine Info
    - Machine Code
    - Operator Code
    - Show Install. Date
    - Set Install. Date
  - Energy saving
    - Save Energy On/Off
    - Set Day(s)
    - Set Time
    - Set Temperature
    - Set Doorlight
  - Set counters on/off
  - Selfcheck setting
  - Gr. counters on/off
  - 100% discount mode
  - Use EVA-DTS events

Continued on next page

Diagram continued

Technician Menu - version 7.4

- Technician
  - Adjust system
    - Calibration
      - Ingredient
      - Valve
      - Cold water
    - Temperatures
    - Lower cup sensor
    - Cup sensor status
    - Brewing profile
    - Pot Sensor On/Off
    - Cold water valve
    - Undosed water
    - Softener counter
    - Ex.WaterCirculation
    - Set Rinse Timeout
    - Brewer assembly chk
    - Clogged filter chk
    - Global dr. scaling
  - Reset relationship
  - Change Comm. route
    - Closed door
      - Serial XModem
      - Serial EDDCMP
      - IR XModem
      - IR EDDCMP
      - Back to terminal

Continued on next page

Diagram continued

- Opened door
  - Terminal Mode
  - Configurator Mode
- Set baud rate
- Payment settings
  - Single/Multi vend
  - Set payment type
  - Set max credit
  - Set max change
  - Obligation to buy
  - Coin inhibit
  - Low change inhibit
  - Audit unit Ext/Int
  - Exact change eq.
  - Exact change offset
  - Keyboard inhibit
  - Price mode
  - Price to index
  - Zero vend mode
  - Zero vend index
  - Revalue
  - Immediate change
  - Currency code(auto)
  - Currency code(man)
  - Coin validator
  - Decimal point pos.
  - Freevend count.mode
  - Delayed Paymentmode
  - Set Cash Sale
  - Sess. Complete Mode
  - Autom Cashaudit Res
  - Pricelist Start Nr.

Continued on next page

Diagram continued

- Multibrew settings
  - Preset value
  - Min value
  - Max value
  - Means of action
  - MB Discount
  - Optimised multibrew
- Change config files
  - Set language file
  - Set recipe file
  - Set menu file
- Diagnostics/Test
  - Overall functions
    - Wittlink test
    - Full dispense test
    - Test vend
  - Cup handling
    - Sensor test
  - User interface
    - Button/Key test
    - Display test
    - Pre. sel. led test
    - Door light toggle
    - Test Init.text
    - Coin return motor

Continued on next page

Diagram continued

- Water/power/heat
  - Water sensors
  - Pump on/off
  - Heater on/off
  - Fan on/off
  - Test whipper no. X
  - Test all whippers
  - Test valve no. X
  - Test all IN valves
  - Test IN motor no.X
  - Test all IN motors
- Sigma brewer 1
  - Brewer positions
  - Move piston forward
  - Move piston back
- Change password
- GSM settings
  - GSM On/Off
  - PIN Code
  - Pre-Alarms
    - Set GSM Thresholds
    - Reset Pre-Al. cnt
  - Bank ID's
  - Reset GSM relations
- DaylightSaving
- UP KEY Utility
  - Setup files
  - Statistics files

Short cuts

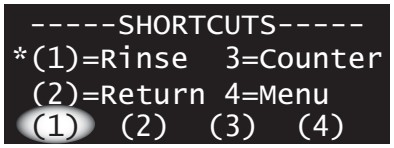
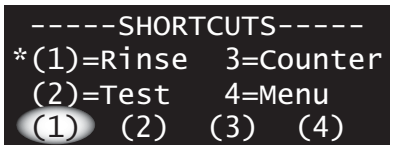
Some functions can be reached through short cuts.

A short cut is a one-step way to select often used functions, which would otherwise require several steps through the Operator menu.

The following functions can be reached via short cuts:

- Rinse function, *see "Rinsing machine" on page 35*.
- Test function, *see "Last check" on page 36*[1)].
- Counters function, see *"Calling and resetting counters" on page 56*.
- Menu, see *"Overview of Operator and Technicians functions" on page 13*.

How to use the short cuts:

<table>
<tr><th>Step</th><th>Action</th><th>Display</th></tr>
<tr><td>1</td><td colspan="2">• Open and close door.
• Wait and turn to the display.</td></tr>
<tr><td rowspan="2">2</td><td>• If the display shows the following short cuts selection window, then go to step 3.</td><td> 
</td></tr>
<tr><td>• If the display shows the following short cuts selection window, then go to step 4</td><td> 
</td></tr>
<tr><td>3</td><td colspan="2"><table>
<tr><th>If you want to ..</th><th>then go to ..</th></tr>
<tr><td>Perform a rinse function</td><td>Step 5</td></tr>
<tr><td>Read the counters</td><td>Step 8</td></tr>
<tr><td>Proceed to the menu functions</td><td>Step 9</td></tr>
<tr><td>Return to vend mode</td><td>Step 6</td></tr>
</table></td></tr>
<tr><td>4</td><td colspan="2"><table>
<tr><th>If you want to ..</th><th>then go to ..</th></tr>
<tr><td>Perform a rinse function</td><td>Step 5</td></tr>
<tr><td>Perform a test vend</td><td>Step 7</td></tr>
<tr><td>Read the counters</td><td>Step 8</td></tr>
<tr><td>Proceed to the menu functions</td><td>Step 9</td></tr>
</table></td></tr>
</table>

1. This short cut is not present in all machines.

Step	Action	Display
5	Press “1” and, if open, close the door to go directly to the rinse functions menu. From here you can select one of the available rinse functions.	-------RINSE------- *Rinse total machine Rinse With Stop FB1 ^ v Sel Esc
6	Press “2” With closed door, the machine returns to vend mode.	-----SHORTCUTS----- *(1)=Rinse 3=Counter (2)=Return 4=Menu (1) (2) (3) (4)
7	Press “2” and, if open, close the door to go directly to the test vend functions. From here you can select one of the available test vend functions.	-------TEST------- *Complete selections ^ v Sel Esc
8	Press “3” and, if open, close the door to go directly to reading the counters. From here you can select one of the available counters.	----SALES AUDIT--- *Total number, nres Total turnover,nres ^ v Sel Esc

Step	Action	Display
9	Press “4” and, if open, close the door to go directly to the menu selections. From here you can select one of the menus	--MENU SELECTION-- *Operator Technician ^ v Sel Esc

Additional Features

The machine can be set to either multi-vend or single-vend.

Multi-vend

- The machine can be set to enable selection of several drinks, one after the other, from only one payment action by coins or card.

Single-vend

- The machine can be set to return coins / release payment card after each drink selection.

General instructions

- All items of the schedules in this chapter should be carried out at the following intervals:
  Regular cleaning: Every time replenishing of ingredients is required
  Deep cleaning: Once a week.
  Occasional routines: Once a month.

- If the schedules hereafter are not carried out as indicated, it will influence the reliability of the machine, which will not be covered by guarantee, and there might arise HACCP risks, for which the suppliers of machine and ingredients cannot be held responsible.

- Read the corresponding sections in the operator manual to enable you to exactly perform the individual tasks.

Make sure that all components are installed correctly after the cleaning procedure.

Clean the inside and outside of the vending machine by using a clean damp cloth, and do not splash it.

- Use only cleaning agents approved by the food industry, or the supplier of the vending machine.

- Do not use aggressive or abrasive cleaning agents.

- As well as cleaning every week and/or every 1,000 dispensings, a nylon brewer filter or the gasket for a metallic filter must be replaced after a certain amount of selections, even if apparently still efficient:
  Nylon filter for coffee: every 25,000 dispensings
  Gasket for metal filter: every 50,000 dispensings.

Be sure to use correct nylon filter for tea / coffee brewing:
- nylon tea filter has a red seal.
- nylon coffee filter has a neutral white seal.

Maintenance routines

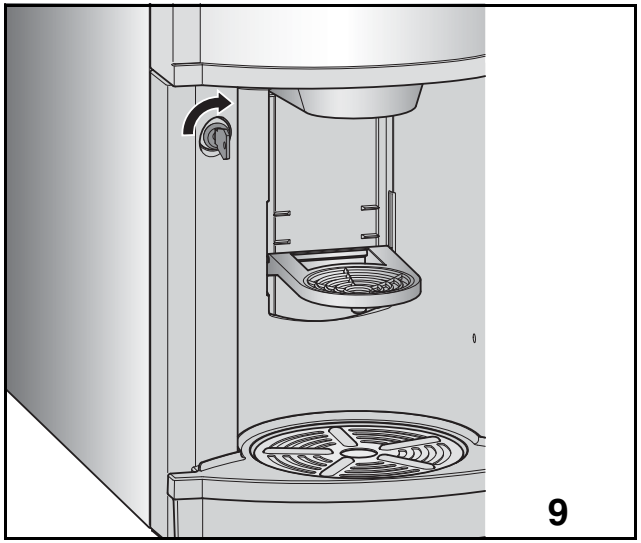
Schedule for regular maintenance routines

Interval	Type of work / Check	Tools / Materials for the job
Regular: Every time replenishing of ingredients is required	Opening the door Filling the ingredient canisters Filling the freshbrew ingredient canister Removing and emptying the solid waste container Cleaning the cup carrier Cleaning the drip tray Cleaning the machine interior and exterior Mounting the cleaned parts Rinsing machine Last check	1 bucket of hot water (60-80°C) with cleaning agent. 1 bucket of clean warm (min. 40°C) water Soft clean cloths or paper towels Ingredients

Schedule for deep and occasional maintenance routines

Interval	Type of work / Check	Exchange kit (hygiene kit)
Deep: Once a week.	Opening the door Filling the instant ingredient canisters Filling the freshbrew ingredient canister Disconnecting the machine Cleaning the ingredient waste tray and the instant ingredient dispensing system components Cleaning the powder traps Cleaning the diffuser / coffee mixer Removing the coffee waste chute Removing the dispense head Cleaning the freshbrewer parts Removing and emptying the solid waste container Cleaning the base tray Cleaning the cup carrier Cleaning the drip tray Cleaning machine interior and exterior Mounting cleaned parts Rinsing and last check	Mixing funnel hoods Instant ingredient mixer units with whipper wheels and sealing rings Powder traps Diffuser / coffee mixer (option) Hood for diffuser Whipper wheel for coffee mixer (option) Dispense head with outlets and hoses Brewer cylinder with mixing funnel, mixing funnel hood and valve Filter and support for filter Scraper Cup carrier. ---------- All the above mentioned parts together with the solid waste container, the drip trays as well as the instant ingredient canisters are dishwasher-proof. (max. 30 minutes at 60°C, max. 30 seconds at 80°C).

Interval	Type of work / Check	Exchange kit (hygiene kit)
Occasional	Cleaning the instant ingredient canisters	
Once a month	Cleaning the freshbrew ingredient canister	
	Replacing the filter roll	
	Rinsing / descaling the brewer	



Opening and disconnecting machine

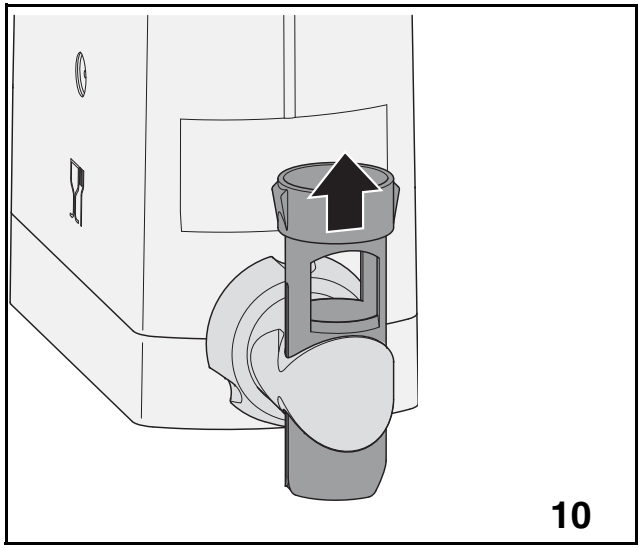
- Turn the door key clockwise in keyhole *(fig. 9)* and open door.

The power to the brewer motor/s is now disconnected.

If power is turned on, be careful not to touch moving parts and electrical components!

Preparing for filling of canisters

- Pull forwards solid waste container.
- Pull base tray forwards.

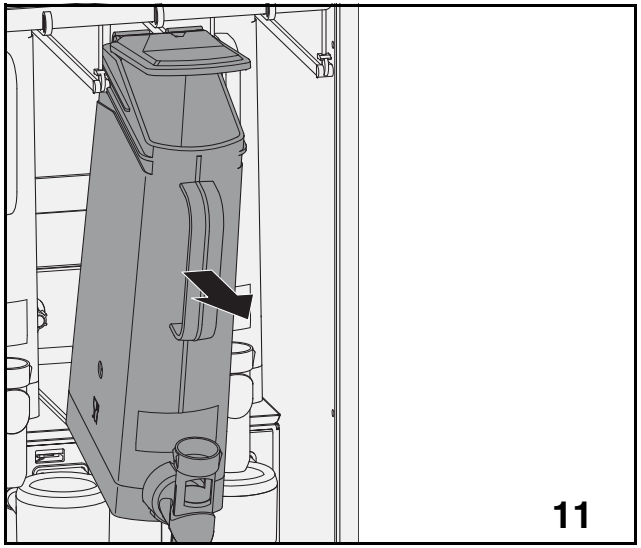


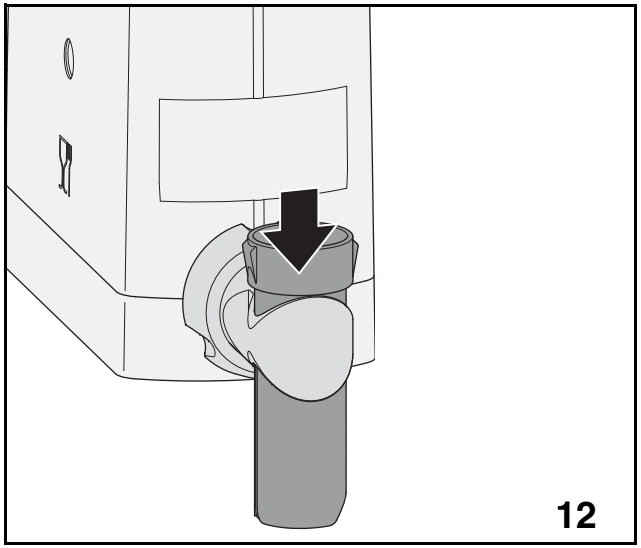
Filling the instant ingredient canisters

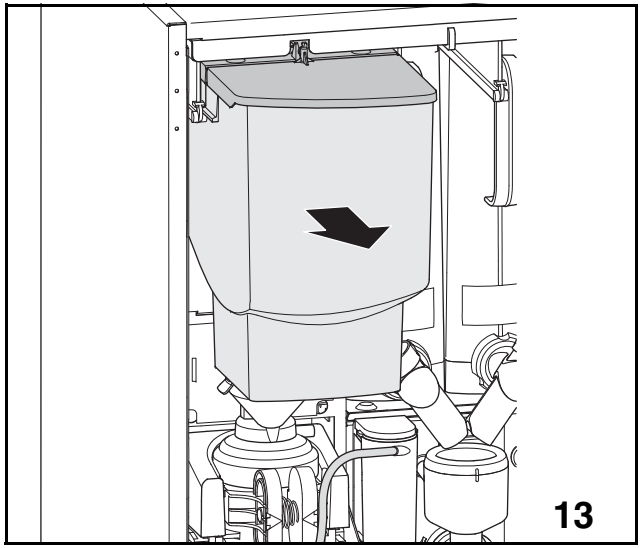
Check ingredient level of instant ingredient canisters daily.
Replenish when necessary.

The instant ingredient canisters should be labelled to avoid ingredients being poured into wrong canisters.

- Push the outlet tube upwards to close the outlet spout of the wanted canister *(fig. 10)*.







- Take the canister by the handle and pull it forwards *(fig. 11)* until it is hanging freely at its end stop in guiding rail. The lid is automatically triggered open.

  If required, lift the canister upwards and pull forwards over the end stops in guiding rail. Place canister on a plain, clean surface.

- Fill the canister with instant ingredient, press lid slightly down and push back canister in place.

- Push the outlet tube downwards to open the outlet spout *(fig. 12)*.

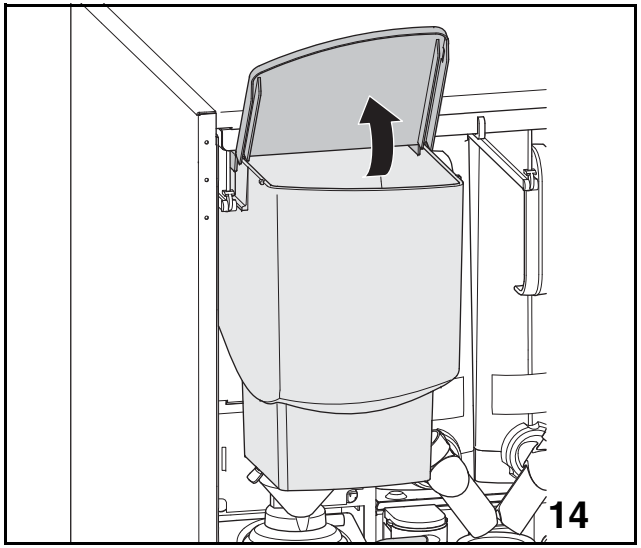
- Repeat procedure until the required number of canisters have been filled.

- Push base tray back in place.

Filling the freshbrew ingredient canister

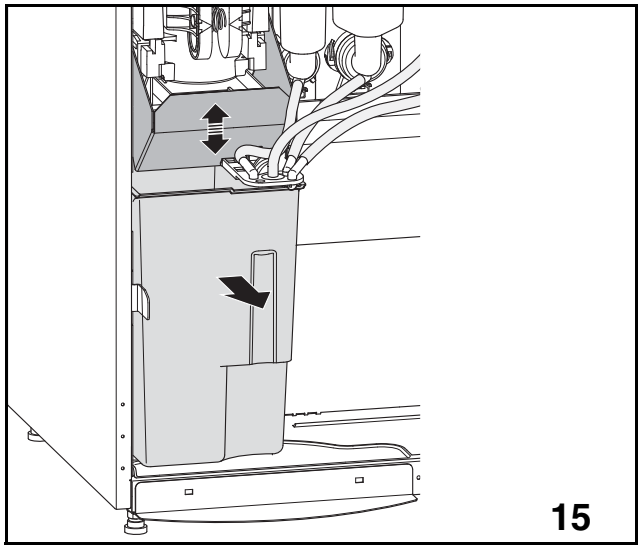
Fill according to use of ingredient.

- Pull forward the freshbrew ingredient canister approximately 30 mm *(fig. 13)*.



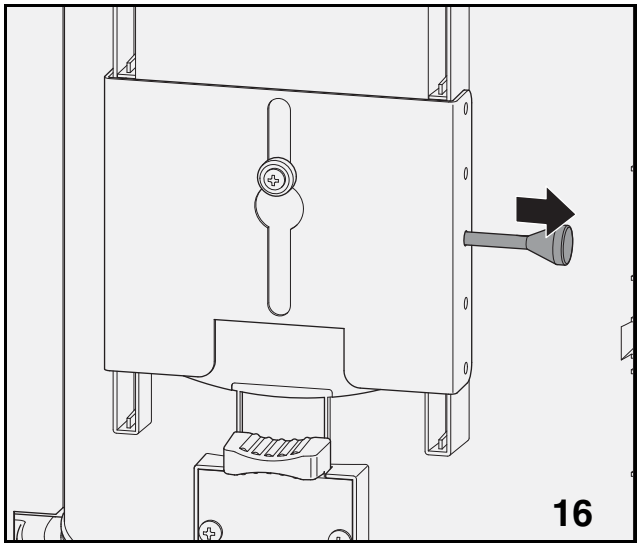
- Open the lid *(fig. 14)*.
- Fill the canister with freshbrew product.
- Close the lid.
- Push back canister in place.

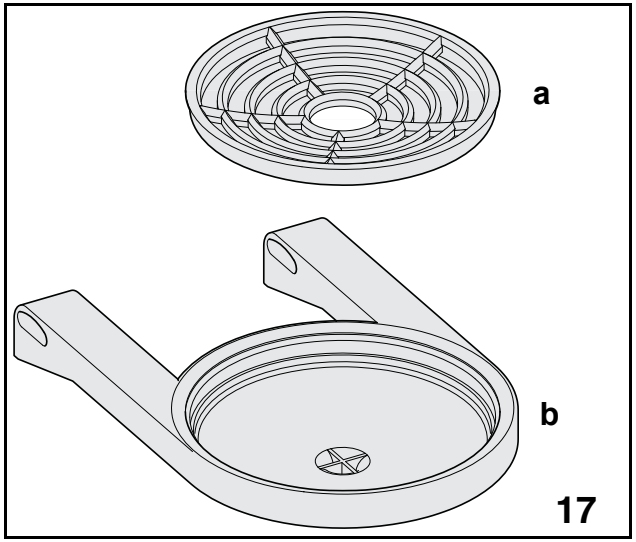
Check to make sure that the canister is locked in place.



Removing the solid waste container

- Shake the coffee chute up and down a few times to release possible solid coffee waste remnants into the waste container (*fig. 15*.
- Take out the solid waste container
- Remove plastic bag from container, and insert a new liner.
- Push base tray back in place.
- Wipe clean the area behind the solid waste container.

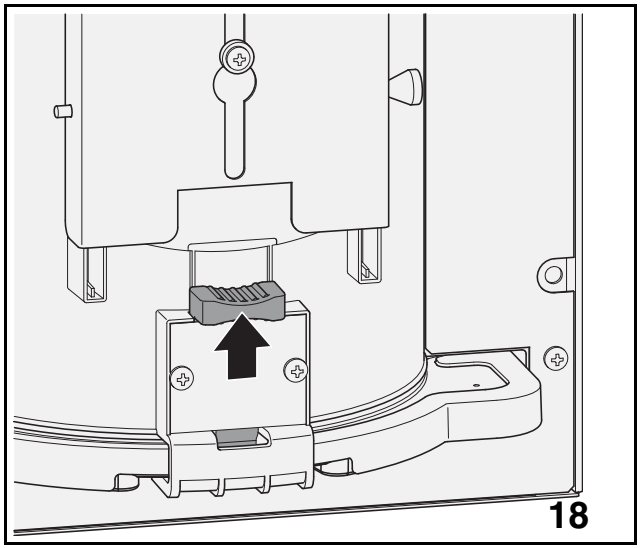




Cleaning the cup carrier

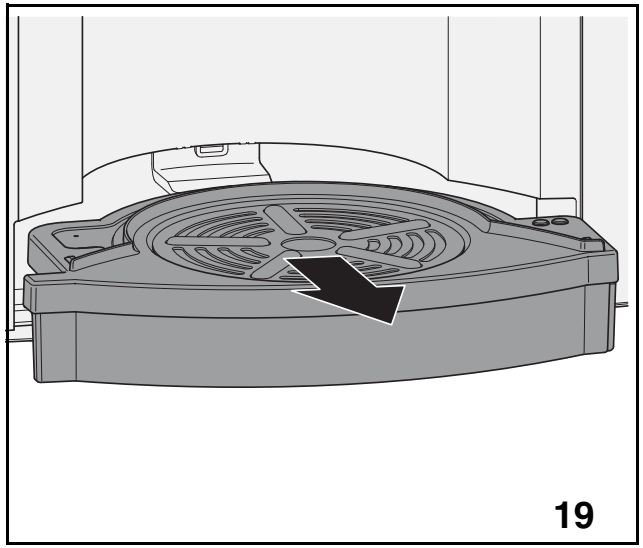
- Remove the cup carrier: Take hold of the cup carrier with your right hand and with your left hand remove the corresponding retaining pin, situated on the rear side of the cup station. (*fig. 16*).
- Disassemble cup carrier (*fig. 17*). Clean the drip grid (*a*) and tray (*b*) in hot water with cleaning agent and dry parts.

The complete cup carrier is dish-washer-proof.


18

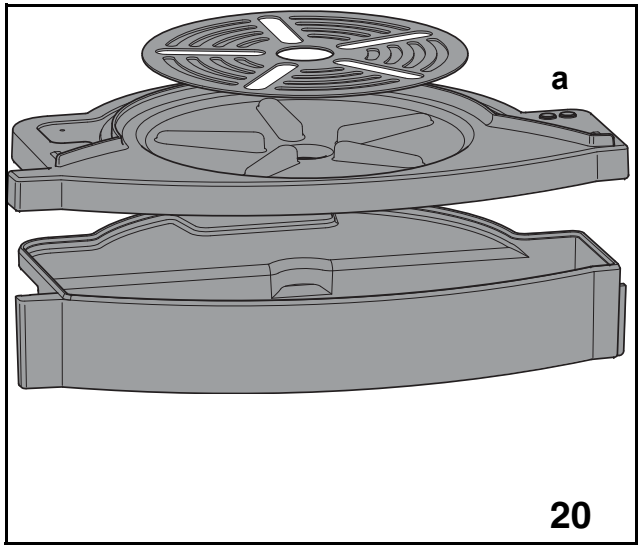
Unlocking the drip tray

- If locked, pull upwards lock for drip tray (*fig. 18*), situated on the rear side of the cup station.


19

Cleaning the drip tray

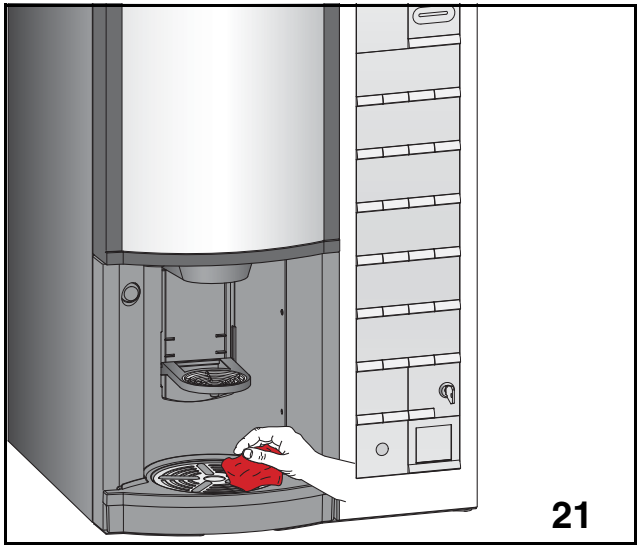
- Take hold of the drip tray with one hand and pull it forwards in a gentle movement. (*fig. 19*)



20

- Remove drip grid from lid.
- Remove the lid and empty the tray.
- Clean drip grid (a), lid and tray in hot water with cleaning agent and wipe parts dry (*fig. 20*).

Wipe sensor (*fig. 20,a*) in lid dry.

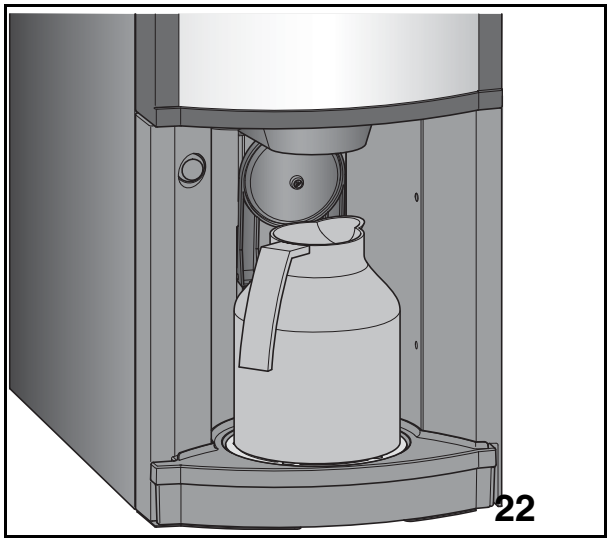


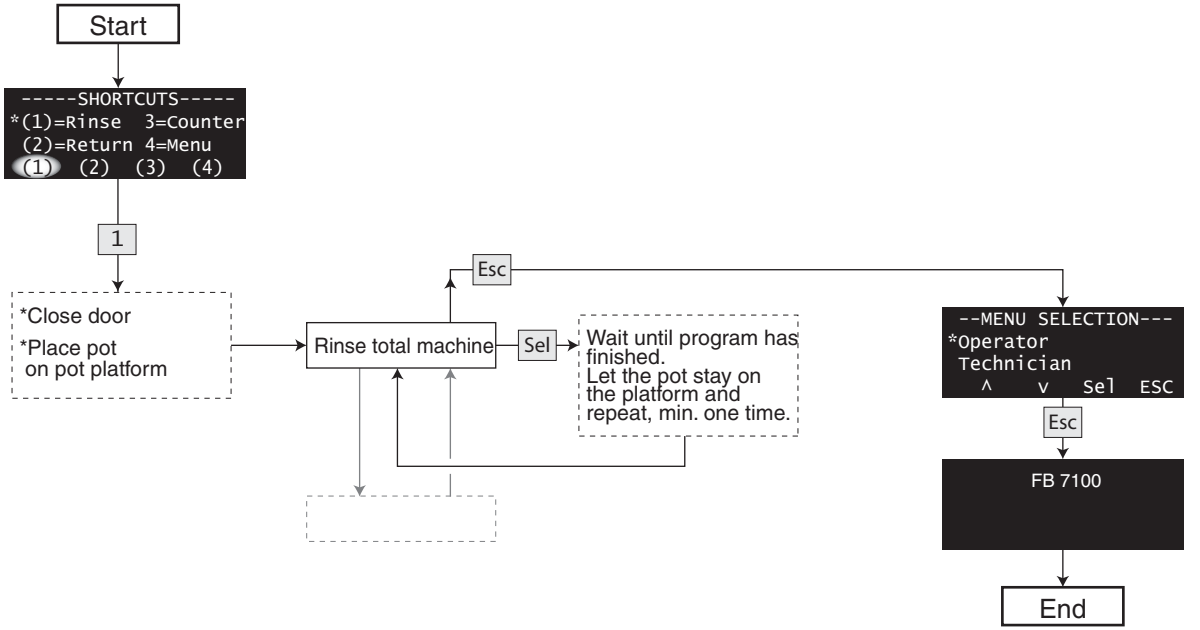
Cleaning inside and outside

- Clean the door and the housing inside and outside, and finally the bottom with a clean, damp cloth *(fig. 21)*.

Mounting of cleaned parts

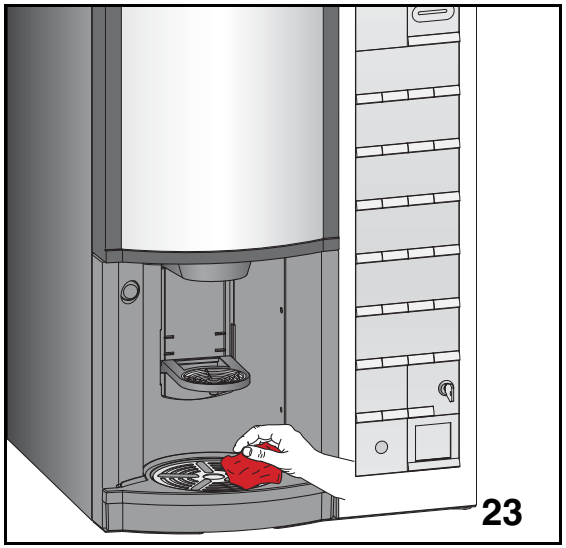
- Remount all parts.

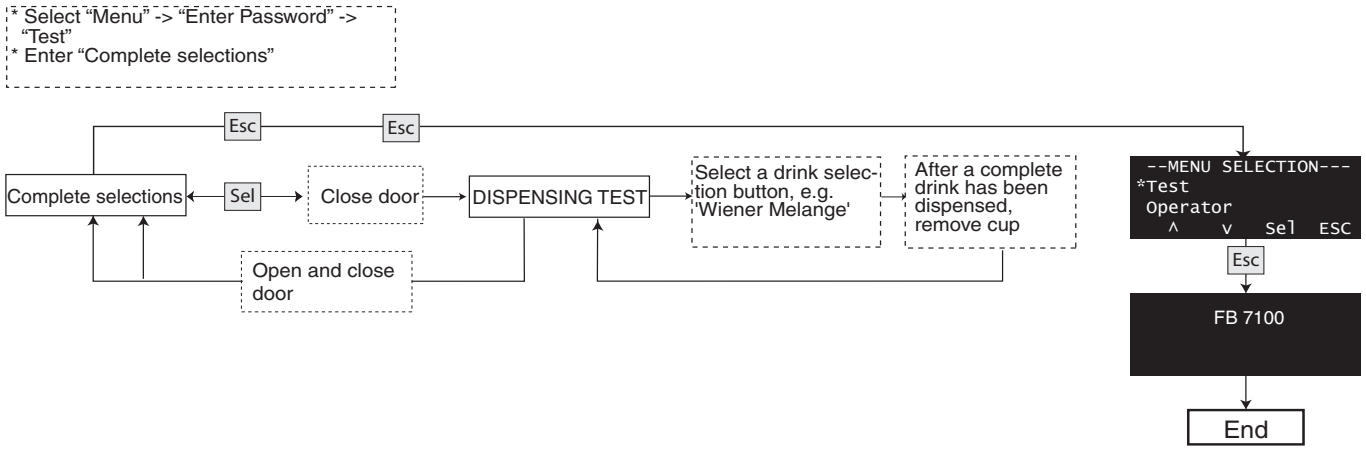




Rinsing machine

- Have an empty pot (min.1,5 l) ready to place on the pot platform (*fig. 22)*
- Turn to the display and follow the diagram to perform a machine rinse.



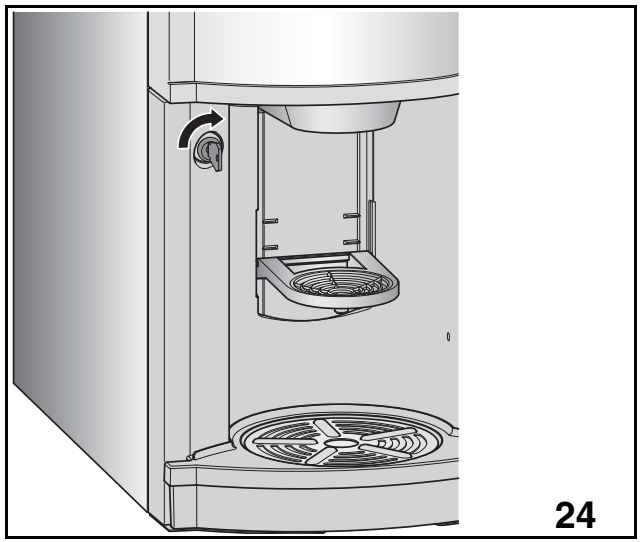


Last check

- Clean the machine with a damp cloth on the outside *(fig. 23)*.

- Perform a test dispensing by pressing
  - the selection button for coffee with sugar or tea with sugar, or
  - using the ‘Dispensing Test’ Option in the operator menu (see diagram above). In this case the drink will not be included in the Sales Audit counter (See “Calling and resetting counters” on page 56.).

There is a risk of scalding from hot water.



Hygiene kit

- In order to save time when cleaning and filling it is recommended to have a hygiene kit consisting of:

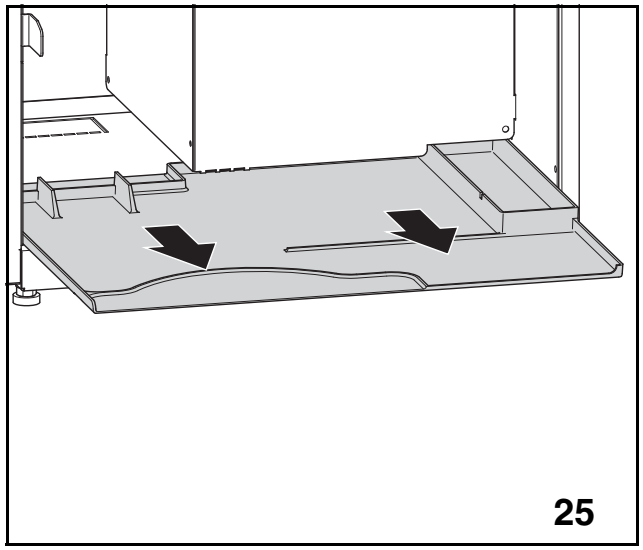
  - mixing funnel hoods.
  - instant ingredient mixer unit with whipper wheels and sealing rings
  - powder traps
  - diffuser/coffee mixer (option)
  - hood for diffuser
  - whipper wheel for coffee mixer (option)
  - dispense head with outlets and hoses
  - brewer cylinder with mixing funnel, mixing funnel hood and valve
  - filter and support for filter
  - scraper
  - cup carrier.

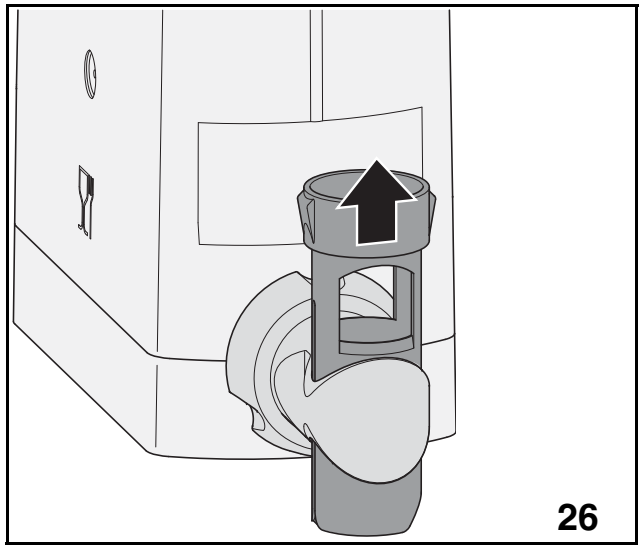
Opening and disconnecting machine

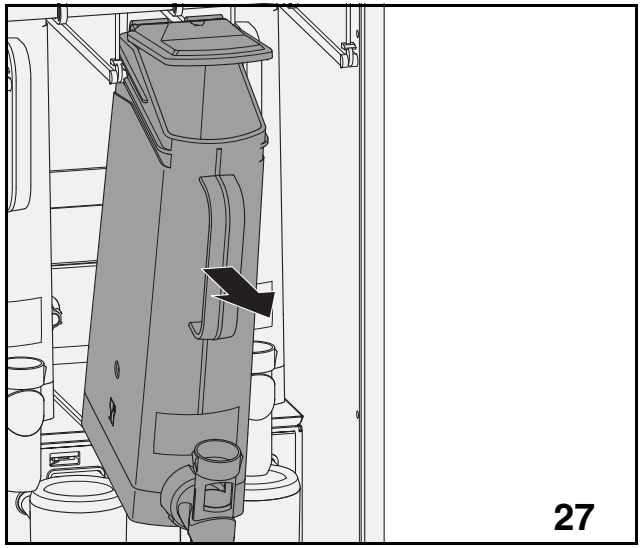
- Turn the door key clockwise in keyhole *(fig. 24)* and open the door.

The power to the brewer motor/s is now disconnected.

If power is turned on, be careful not to touch moving parts and electrical components!

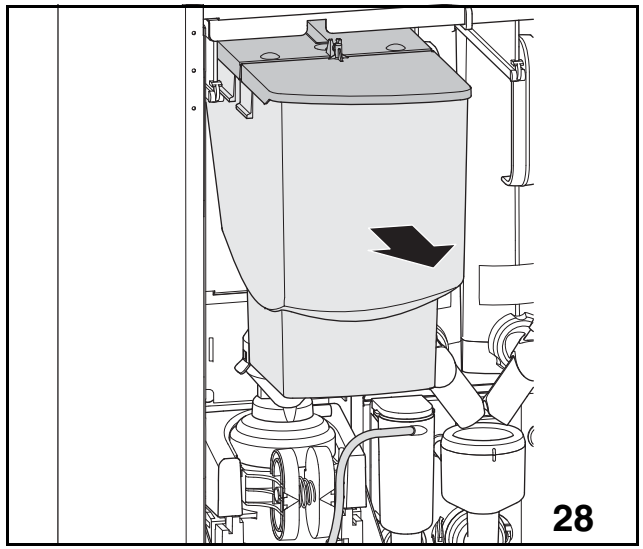

25


26


27

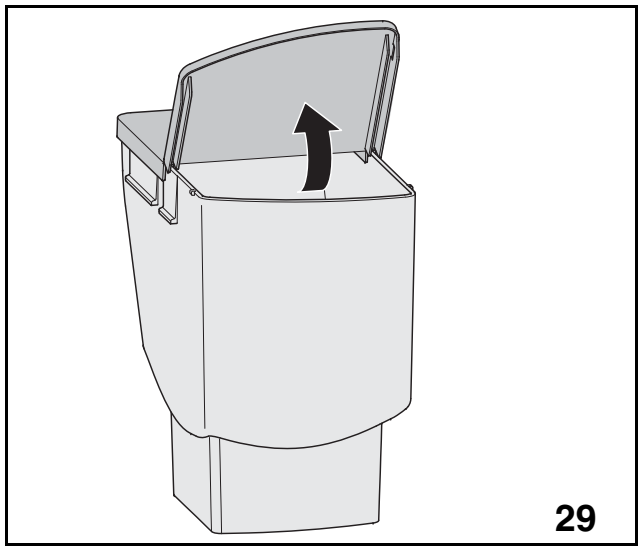
Filling the instant ingredient canisters

- Pull forwards the solid waste container.
- Pull forwards the base tray *(fig. 25)*.
- Push the outlet tube upwards to close the outlet spout of the wanted canister *(fig. 26)*.
- Pull forwards and fill the instant ingredient canisters one by one as described in *regular cleaning* *(fig. 27)*.
- Leave the outlet spouts closed, and push canisters back in place.



Filling the freshbrew ingredient canister

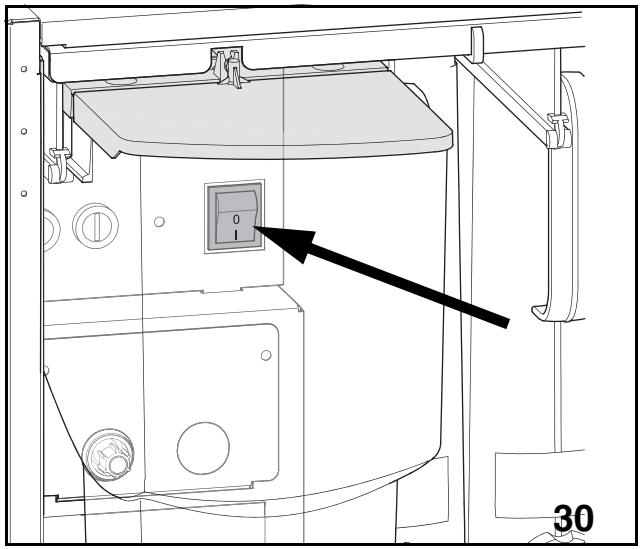
- Pull forward the freshbrew ingredient canister approximately 30 mm *(fig. 28)*.



- Open the lid and fill the canister *(fig. 29)*.
- Close lid, and push the canister back in place.

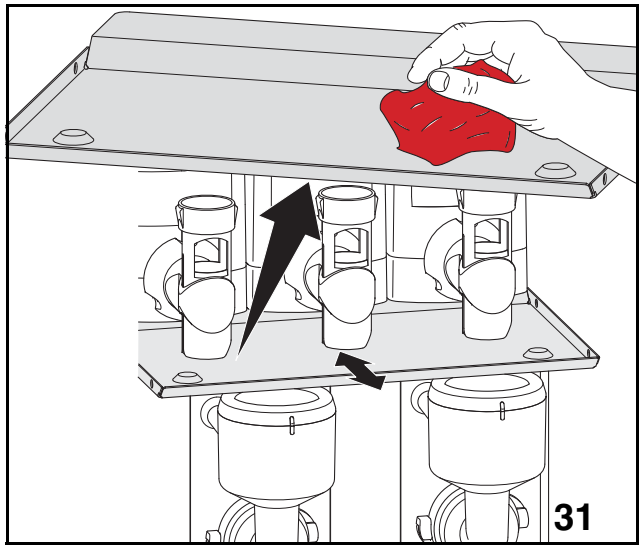
Check to ensure that the canister is locked in place.

Do not use pressure to force more coffee / tea into the canister as this could damage the dosing system.



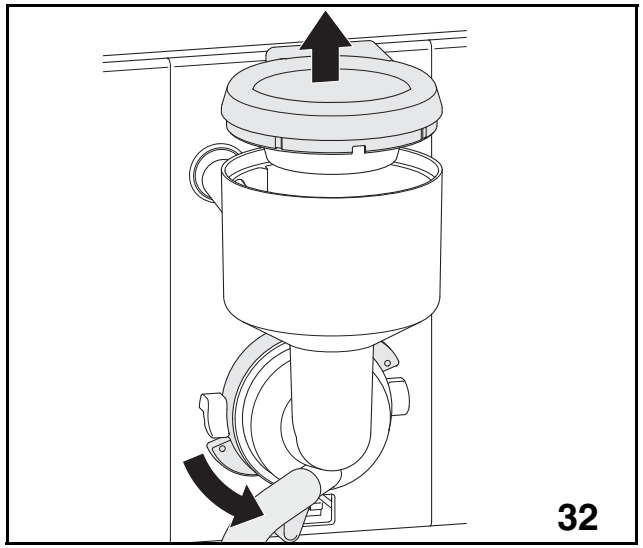
Disconnecting machine

- Turn machine **off** with main switch located behind the freshbrew ingredient canister to the right side *(fig. 30)*.



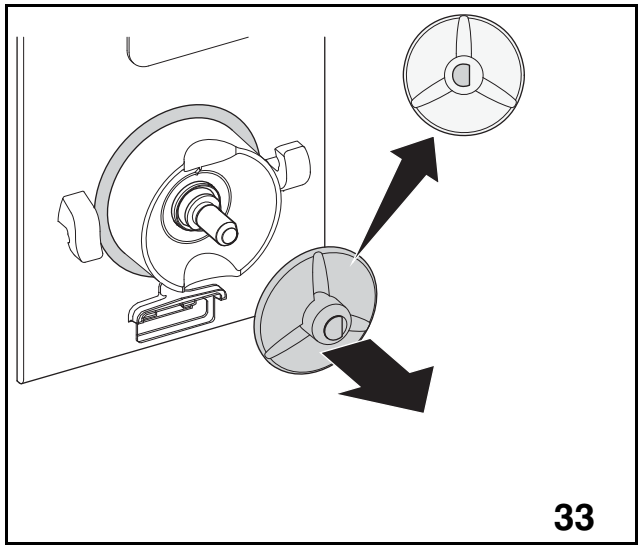
Cleaning the ingredient waste tray

- Remove and wipe clean the ingredient waste tray with a clean and moist cloth *(fig. 31)*.
- Relocate the ingredient waste tray.

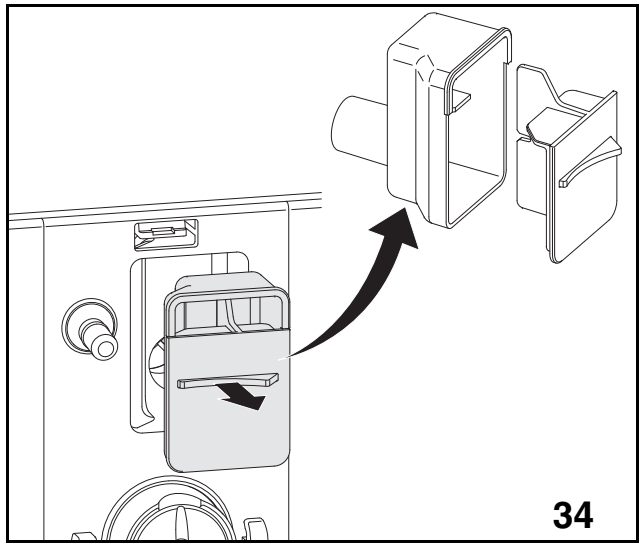


Cleaning the instant ingredient dispensing system components

- Remove the mixing funnel hoods by lifting off *(fig. 32)*.
- Loosen locking rings of mixing funnels by pressing release lever anti-clockwise and pull out mixing funnel leaving hose back on *(fig. 32)*.

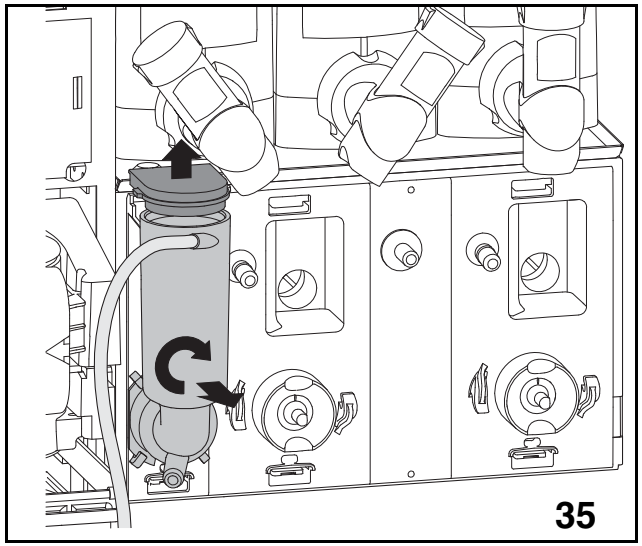


- Remove the sealing ring *(fig. 33)*.
- Pull off the whipper wheel *(fig. 33)*.
- Repeat procedure until all mixing funnels have been removed.



Cleaning the powder trap

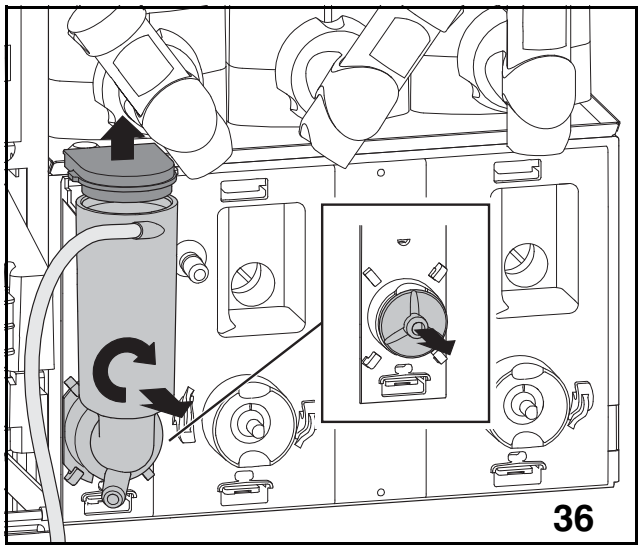
- Take hold of the small handle on the powder trap and pull out (*fig. 34*).
- Separate front and rear parts (*fig. 34*).
- Soak both powder trap components in hot water with cleaning agent.
- Rinse parts in clean hot water, dry and relocate items in reverse order.



Cleaning the diffuser

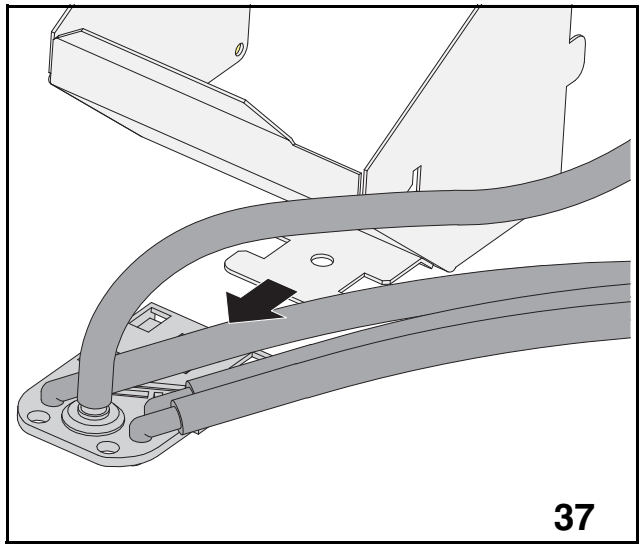
- Remove brewer hose from diffuser (*fig. 35*).
- Remove the hood for diffuser and the upper sealing ring (*fig. 35*).
- Turn the diffuser clockwise and pull it off leaving the outlet hose back on (*fig. 35*).
- Remove the lower sealing ring.

The machine is fitted with a diffuser ***or*** a coffee mixer.



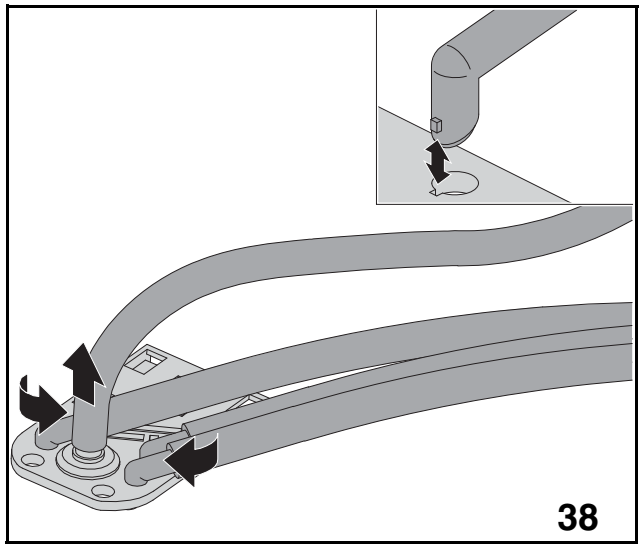
Cleaning the coffee mixer

- Remove brewer hose from diffuser (*fig. 36*).
- Remove the hood for diffuser and the upper sealing ring (*fig. 36*).
- Turn the diffuser clockwise and pull it off leaving the outlet hose back on (*fig. 36*).
- Pull off the whipper wheel (*fig. 36*) and the lower sealing ring.
- Soak all removed parts in hot water with cleaning agent.



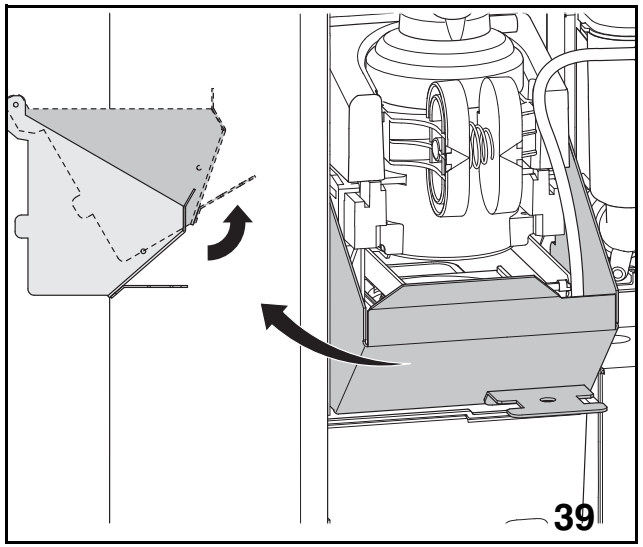
Removing the dispense head

- Remove the dispense head by pulling it forwards *(fig. 37)*.



Removing the outlet hoses

- Remove hoses with spouts from dispense head: turn each spout until its locking tab can be released through the notch of the hole in dispense head and lift off the spout *(fig. 39)*.



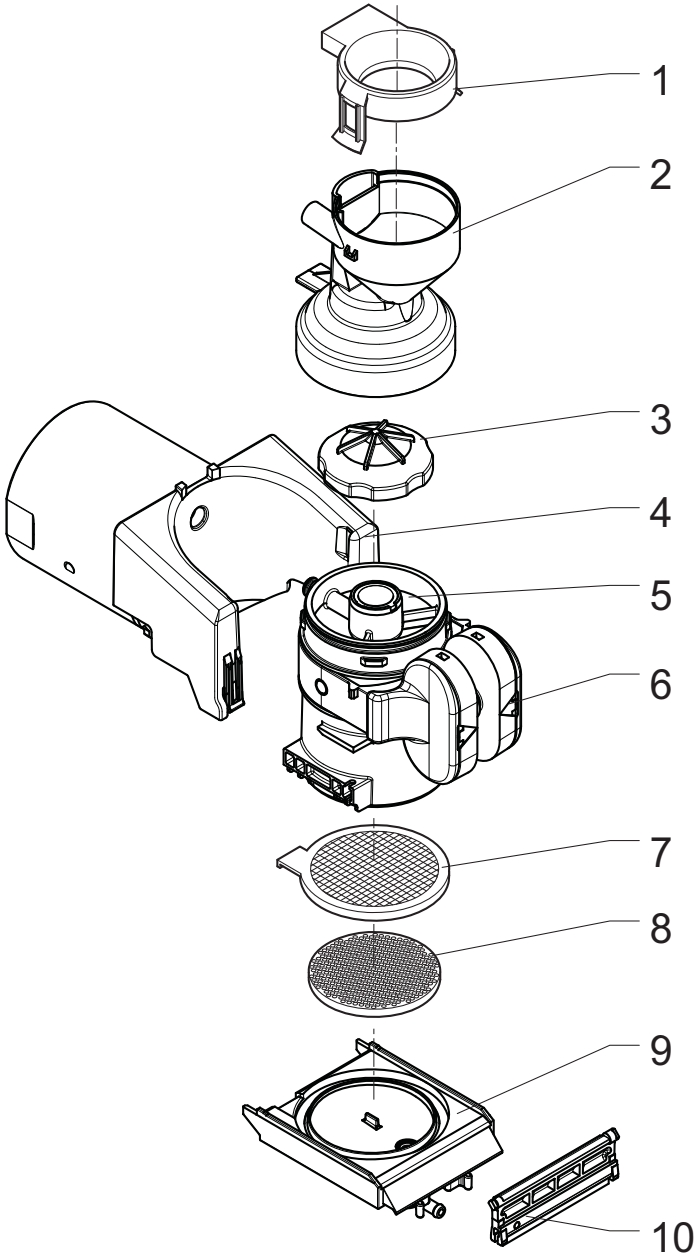
Removing the coffee waste chute

- Shake the coffee chute up and down a few times to release possible solid coffee waste remnants into the waste container. Lift off and remove the coffee waste chute *(fig. 39)*.

Cleaning the freshbrew unit

- Periodically, according to the operating condition of the machine and in any case at least weekly, it will be necessary to clean all parts that come in contact with the drink.
- Washing can be carried out in a dishwasher (60°C max.) or using normal dish detergent.
- The fresh-brewer consists in the following parts, see illustration:

Note: Only clean the air cylinder, when necessary!

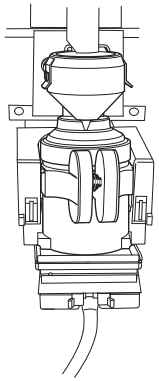


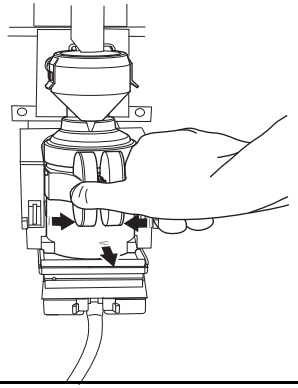
Legend to illustration

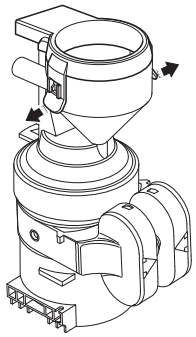
1 - Mixing funnel hood
2 - Mixing funnel
3 - Upper valve
4 - Air cylinder
5 - Brewer cylinder
6 - Cylinder grip
7 - Filter
8 - Filter gasket
9 - Filter support spring
10 - Scraper

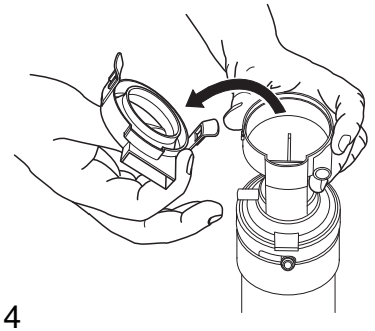
Disassembling the freshbrew unit

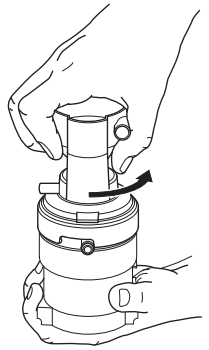
The parts to be cleaned are disassembled in the sequence indicated below:

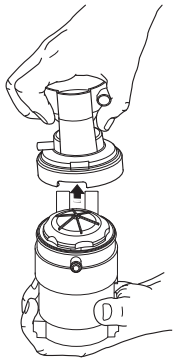
1 

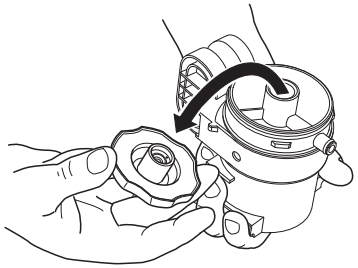
2 

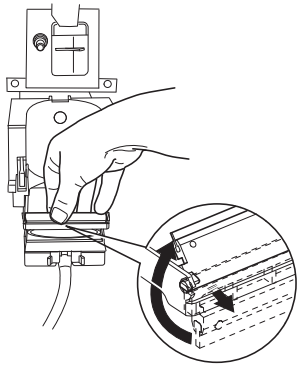
3 

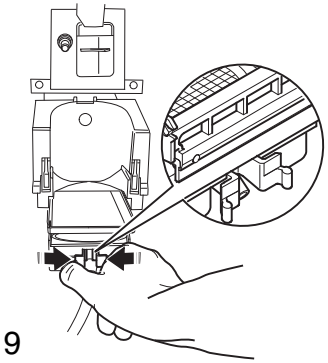
4 

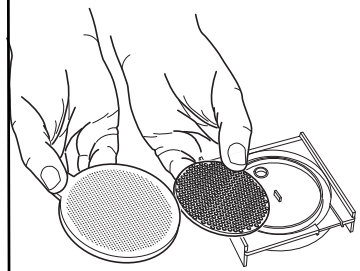
5 

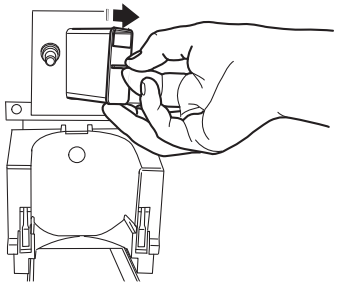
6 

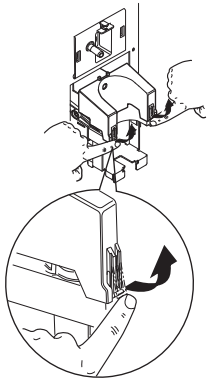
7 

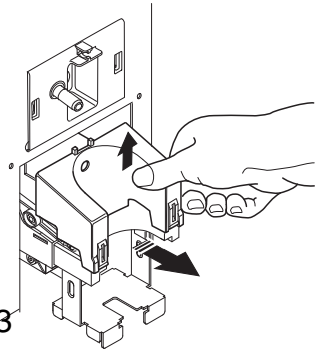
8 

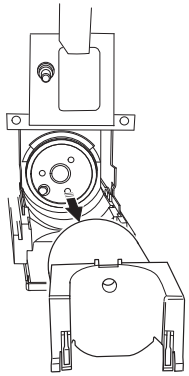
9 

10 

11 

12 

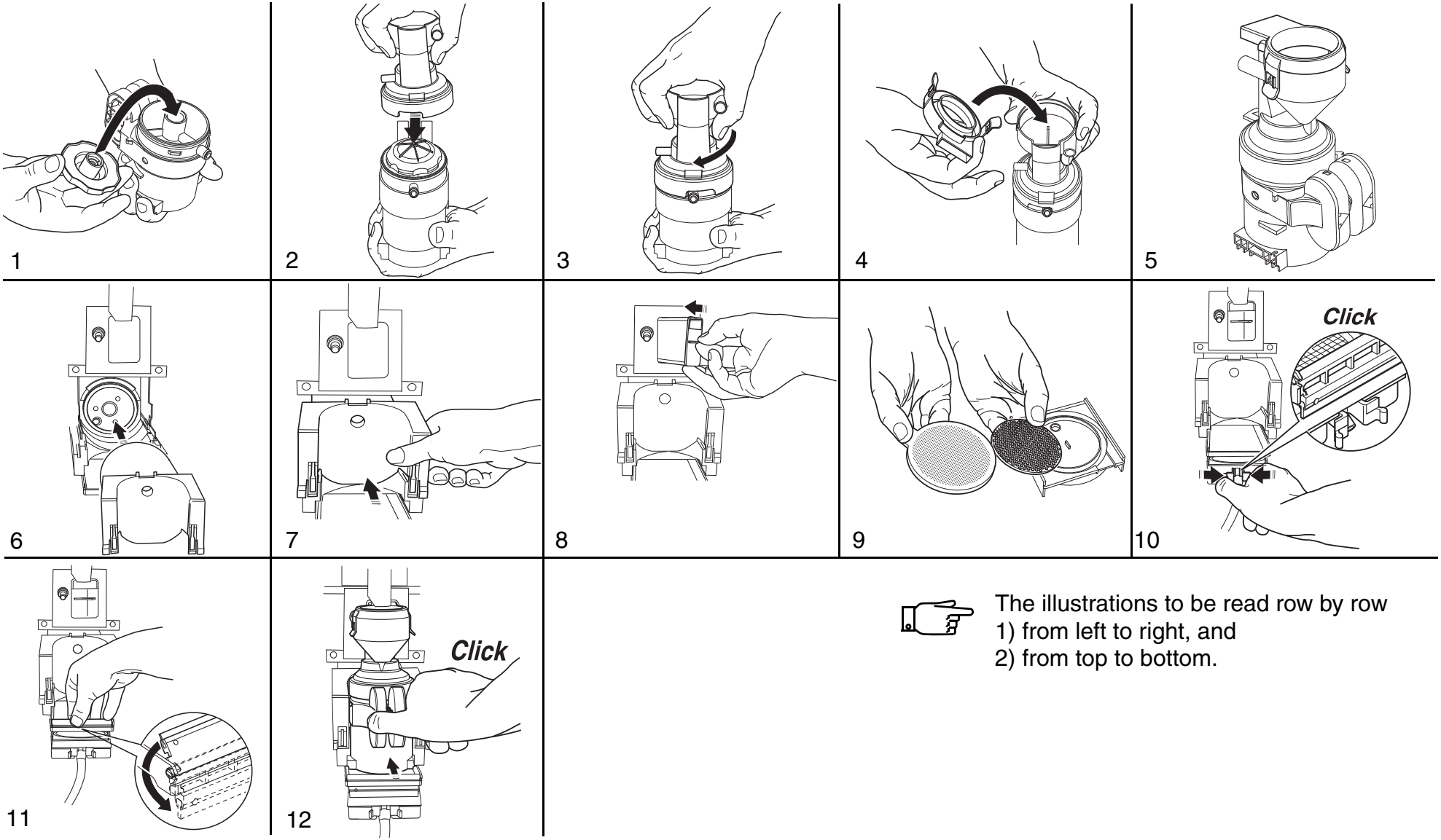
13 

14 

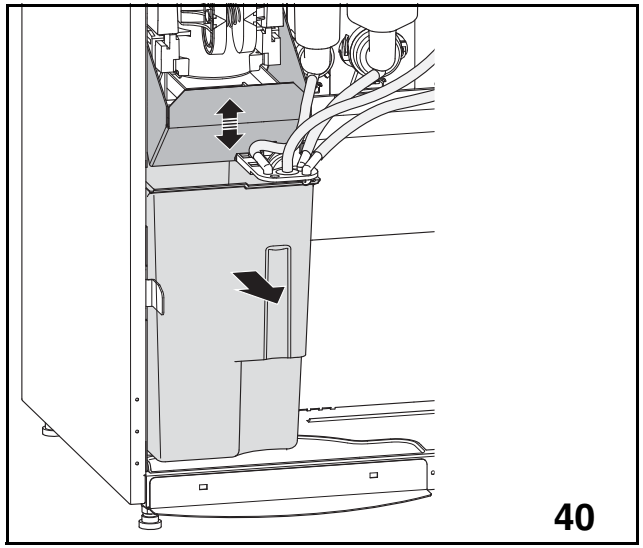
The illustrations to be read row by row
1) from left to right, and
2) from top to bottom.

Reassembling the freshbrew unit

The parts of the freshbrew unit are reassembled in the sequence indicated below:

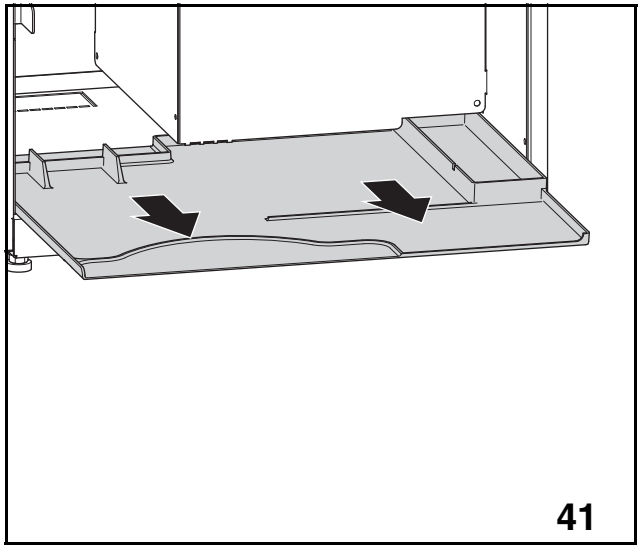


The illustrations to be read row by row
1) from left to right, and
2) from top to bottom.



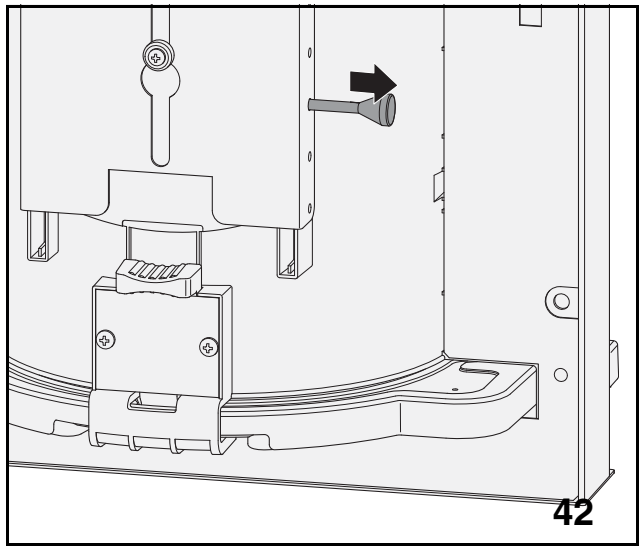
Emptying the solid waste container

- Take out the solid waste container, empty it and insert a new liner *(fig. 40)*.



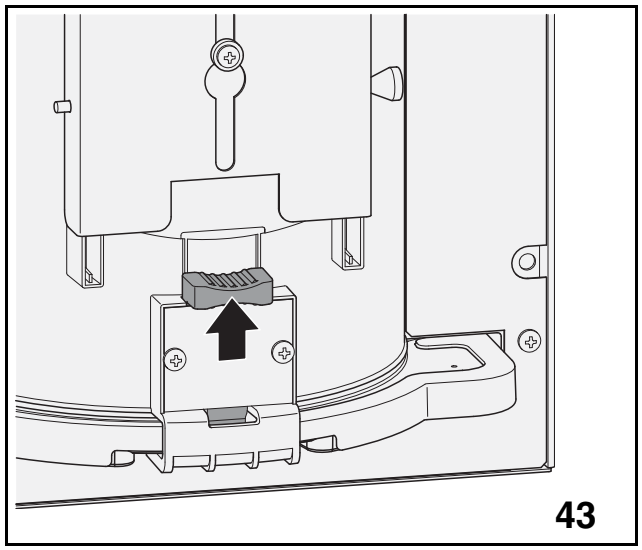
Cleaning the base tray

- Remove and clean the base tray from machine *(fig. 41)*.


42

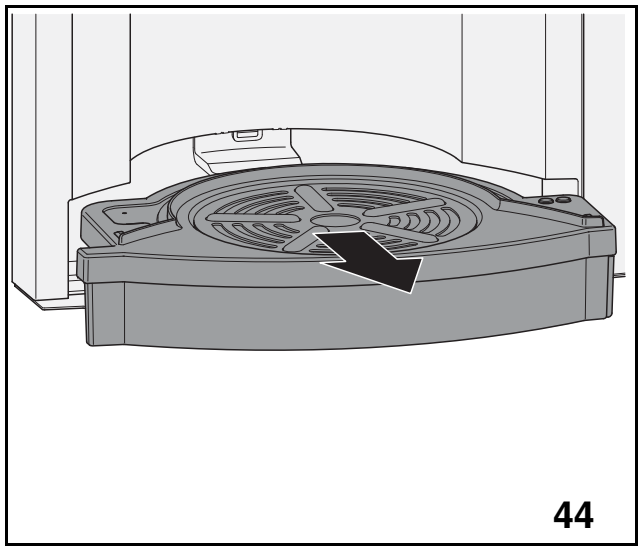
Cleaning the cup carrier

- Remove the cup carrier (fig. *42*) (see *regular cleaning*).
- Clean the drip grid and tray (see *regular cleaning*).

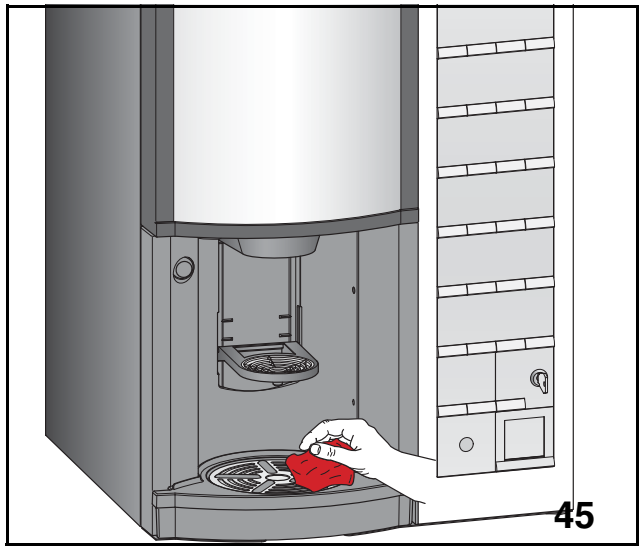

43

Cleaning the drip tray

- Take out and clean the drip tray and its parts (fig. *43* and *44*). (see *regular cleaning*).


44

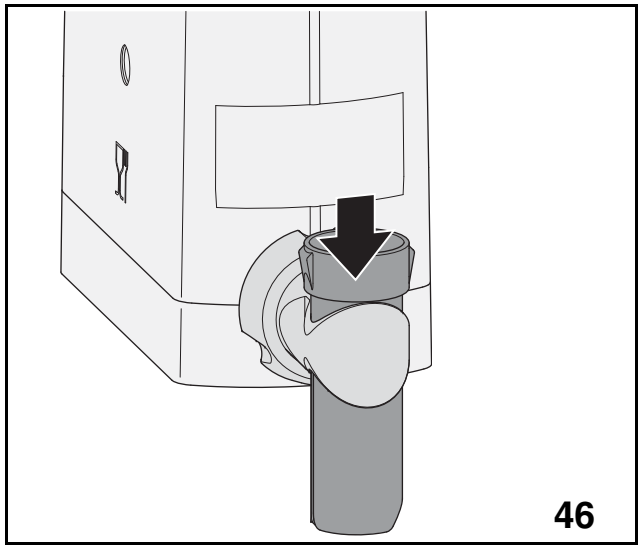
Always wipe sensor in lid dry *(fig.44)*.



Cleaning inside and outside

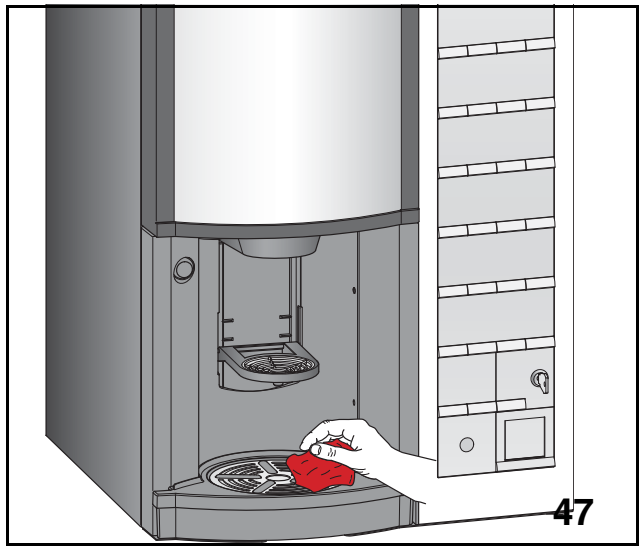
- Clean the door and housing inside and outside, and finally the bottom with a clean, damp cloth (*fig. 45*).
- Flush all parts which have been soaking thoroughly with clean and warm water.
- Dry all parts with a dry cloth.

Check that no dirt or cleaning agent remains on the parts.



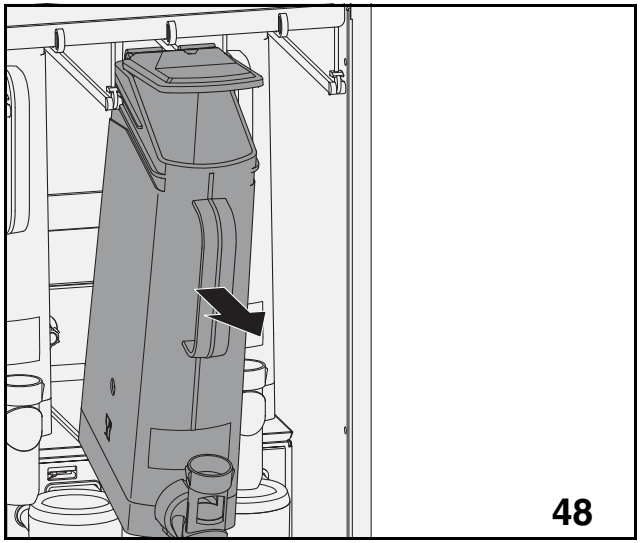
Mounting cleaned parts

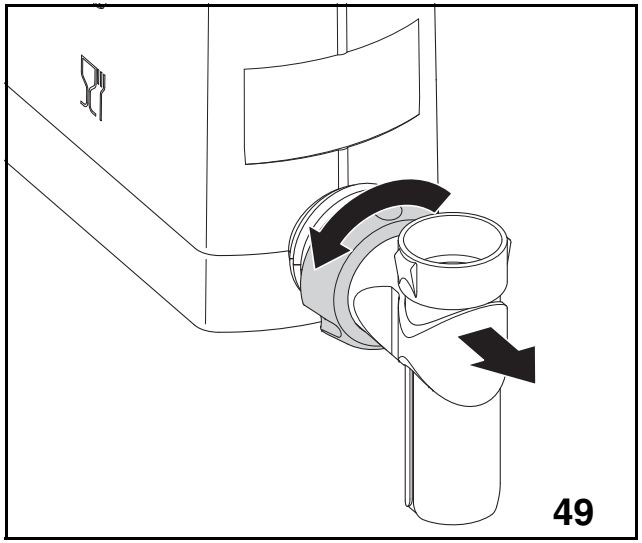
- Remount all parts in reverse order.
- As to the freshbrew unit, see *“Reassembling the freshbrew unit” on page 45*
- Remount all canisters and push the outlet tubes downwards to open the outlet spouts of the canisters (*fig. 46*).



Rinsing and last check

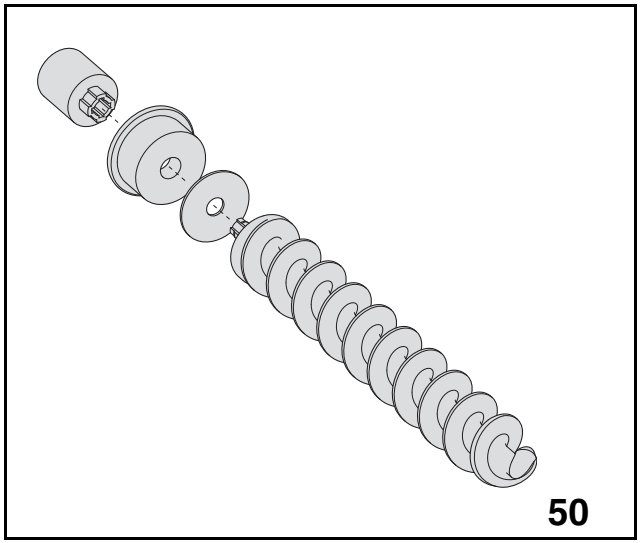
- Turn on machine with the main switch.
- Rinse machine twice (see *regular cleaning*).
- Clean outside of machine with a clean damp cloth *(fig. 46)*.
- Perform a test dispensing by pressing a selection button e.g. coffee with milk and sugar.

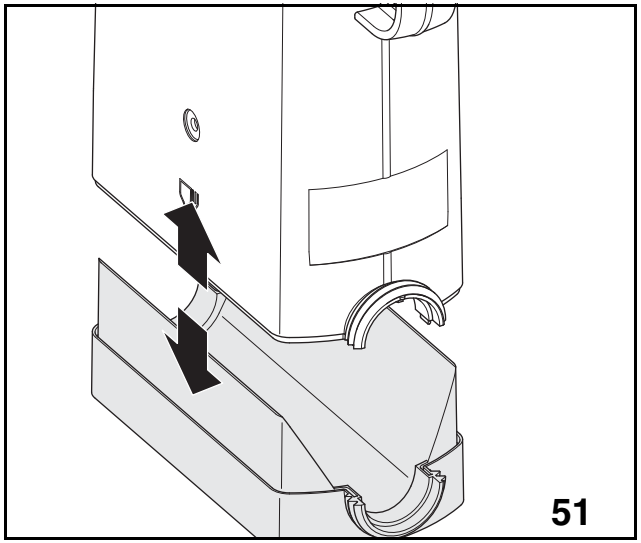


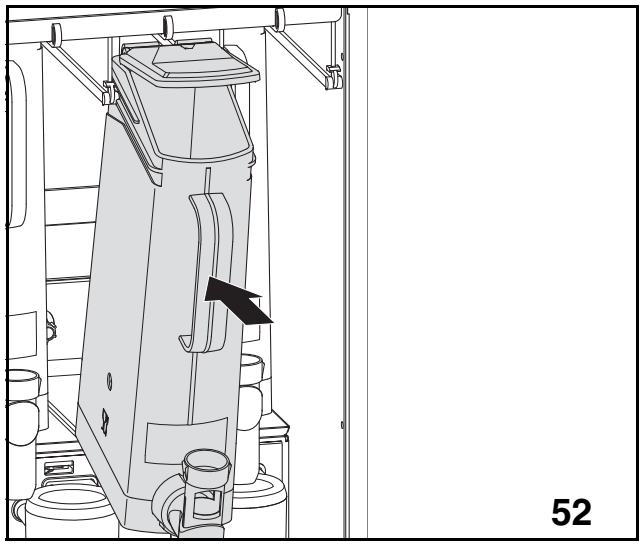


Cleaning the instant ingredient canisters

- Push the outlet tube upwards to close the outlet spout of the canister.
- Take the canister by the handle and pull it forwards (*fig. 48*) until end stops in guiding rail. Lift the canister upwards and pull forwards over the end stops. The lid is automatically triggered open.
- Empty the ingredient of the canister into a plastic bag or a clean container.
- Unscrew locking nut on front side of canister and remove the outlet spout (*fig. 49*).
- Unscrew locking nut on back side of canister and remove the dosing system.


50


51


52

- Separate dosing system (*fig. 50*):
  - coupling
  - sealing bushing
  - auger
  - felt disc

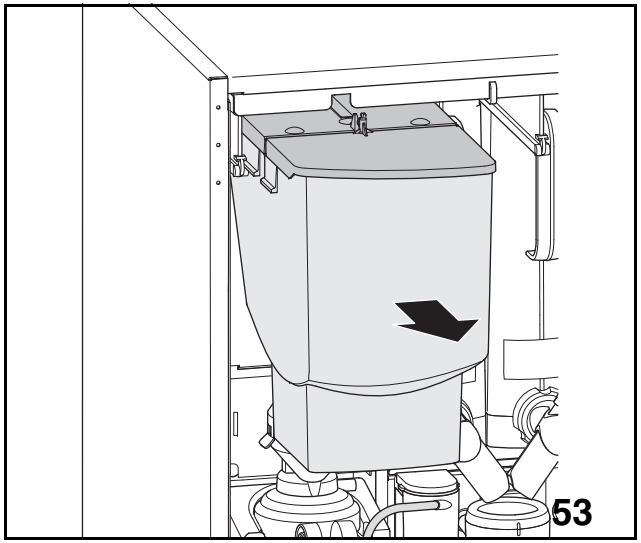
All parts of the instant ingredient canisters are dishwasher-proof, except the felt disc.

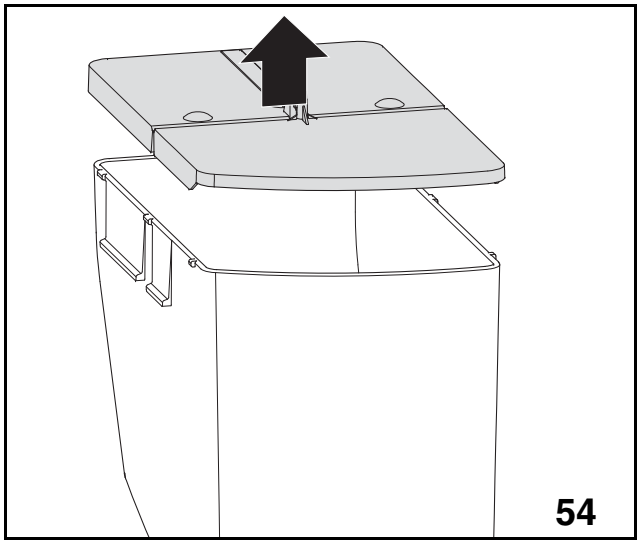
- Separate bottom part from canister part (*fig. 51*).
- Soak all components in hot water with cleaning agent, except felt disc.
- Rinse all items thoroughly in hot clean water
- Let components dry completely
- Reassemble instant ingredient canister in reverse order.

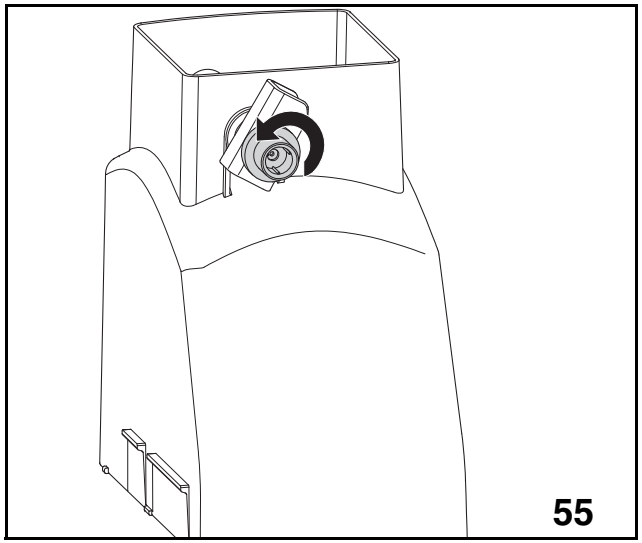
- Return canister to its former position (*fig. 52*).
- Fill canister with instant ingredient.
- Repeat procedure for all canisters.

Ensure that the outlet tube points the open end downwards.

The canisters must always be returned to their original position.





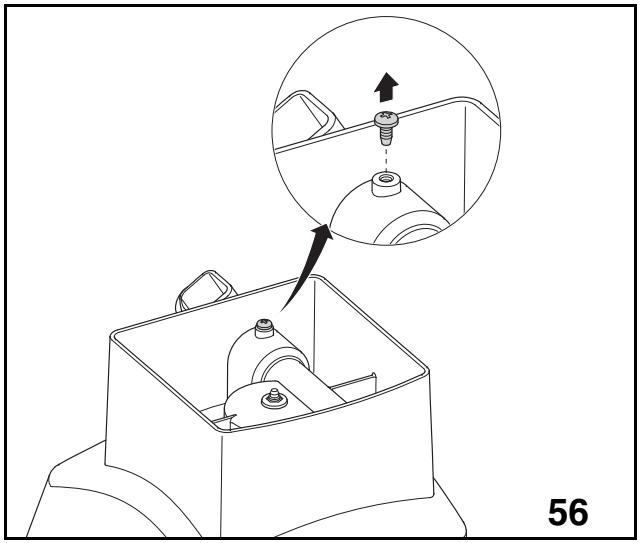


Cleaning the single chamber coffee canister

- Pull forwards and remove the freshbrew ingredient canister from its suspensions rails (*fig. 53*)
- Remove the lid and empty the canister into a plastic bag or a clean container (*fig. 54*).
- Place the canister upside down on a table.
- Loosen the remaining coffee by turning the coupling (*fig. 55*) and by knocking on the bottom of the dosing system.
- Wipe the inside of the canister with a soft, clean and dry brush.

Take care not to damage the mixing wire.

The canister and canister parts are **not** dishwasher-proof.



- For a heavily soiled canister loosen the retaining screw of the auger (*fig. 56*) and carefully remove the dosing system.

Take care not to damage the mixing wire.

Do not use a brush.

- Clean the canister in hot water.
- Dry the canister.
- Assemble canister and dosing system.
- Fill canister with freshbrew ingredient and reinsert in machine.

Cleaning the dual chamber coffee canister

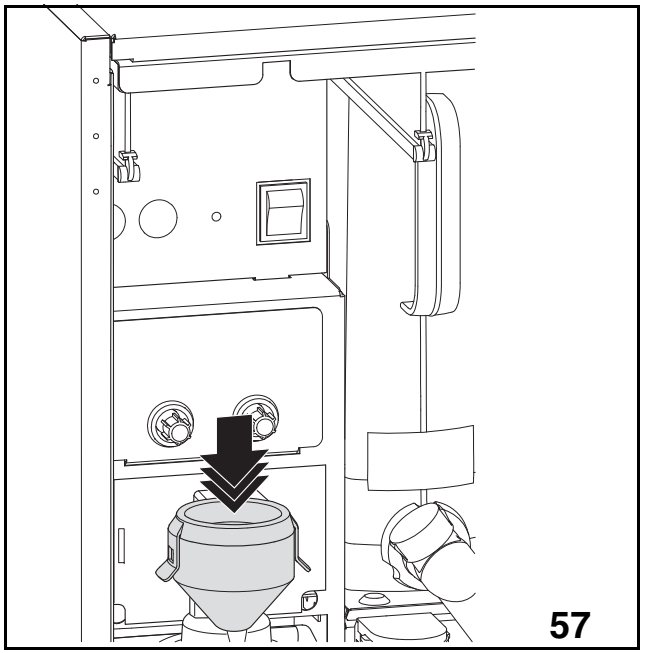
A dual canister has two coffee chambers and two dosing systems.

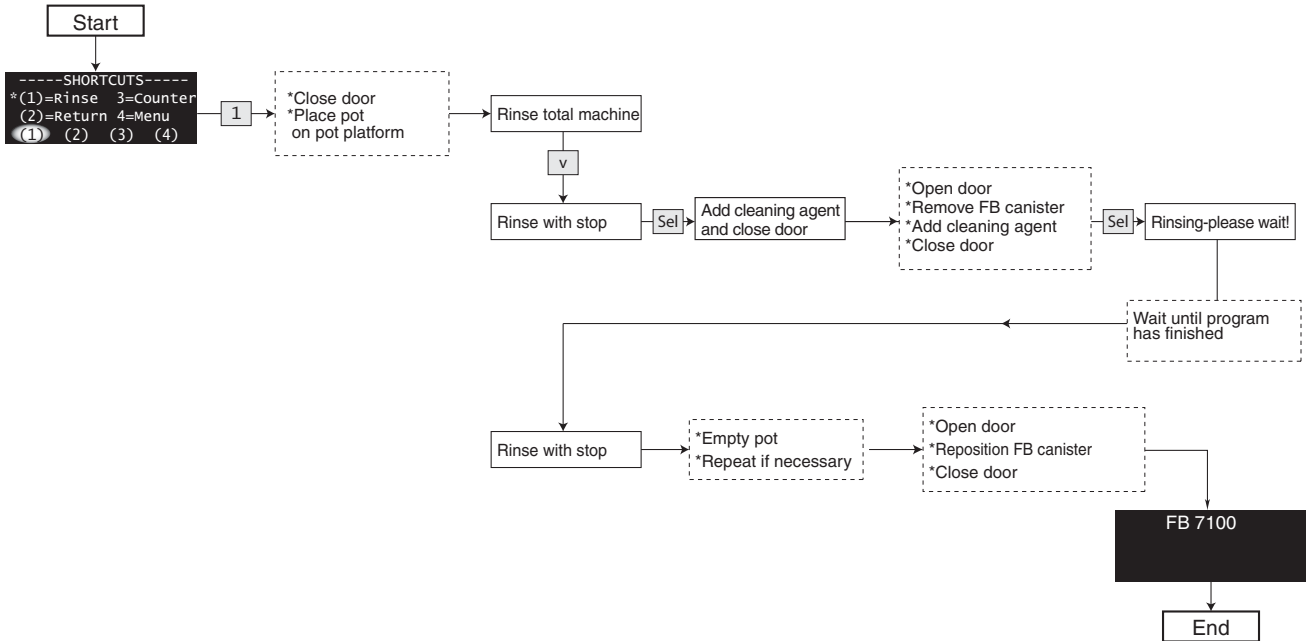
Each chamber and dosing system of the dual chamber canister are disassembled and cleaned in the same way as a canister with one coffee chamber and one dosing system.

Replacing brewer filter and gasket

- As well as cleaning every week and/or every 1,000 selections, a nylon brewer filter or the gasket for a metallic filter must be replaced after a certain amount of selections, even if apparently still efficient:
  - Nylon filter for coffee: every 25.000 dispensings
  - Gasket for metal filter: every 50.000 dispensings.

Be sure to use correct nylon filter for tea / coffee brewing:
- nylon tea filter has a red seal.
- nylon coffee filter has a neutral white seal.





Rinsing / descaling the brewer

The brewer rinse procedure automatically carries out four rinse cycles, one time with cleaning agent and three times with clean water (*fig. 57*).

- Have an empty pot (min. 1.5 l) and cleaning or descaling agent ready.
- Open the door, remove the coffee canister, turn to the display and follow the diagram to perform a rinse of the brewer.

Do not stop the rinsing before the full four cycles are completed as otherwise residues of the cleaning or descaling agent may remain in the brewer and outlet hose.

Should the procedure be interrupted, e.g if the door is accidentally opened too early, the brewer must either be disassembled and rinsed manually or a new rinse procedure must be performed.

There is a risk of scalding from hot water.

Most descaling agents are caustic. To protect your eyes and your skin follow the manufacturer's instructions

Calling and resetting counters

Follow this diagram to check and reset counters.

Sales turnover and numbers of items sold are available as totals as well as by individual types of drink selections.

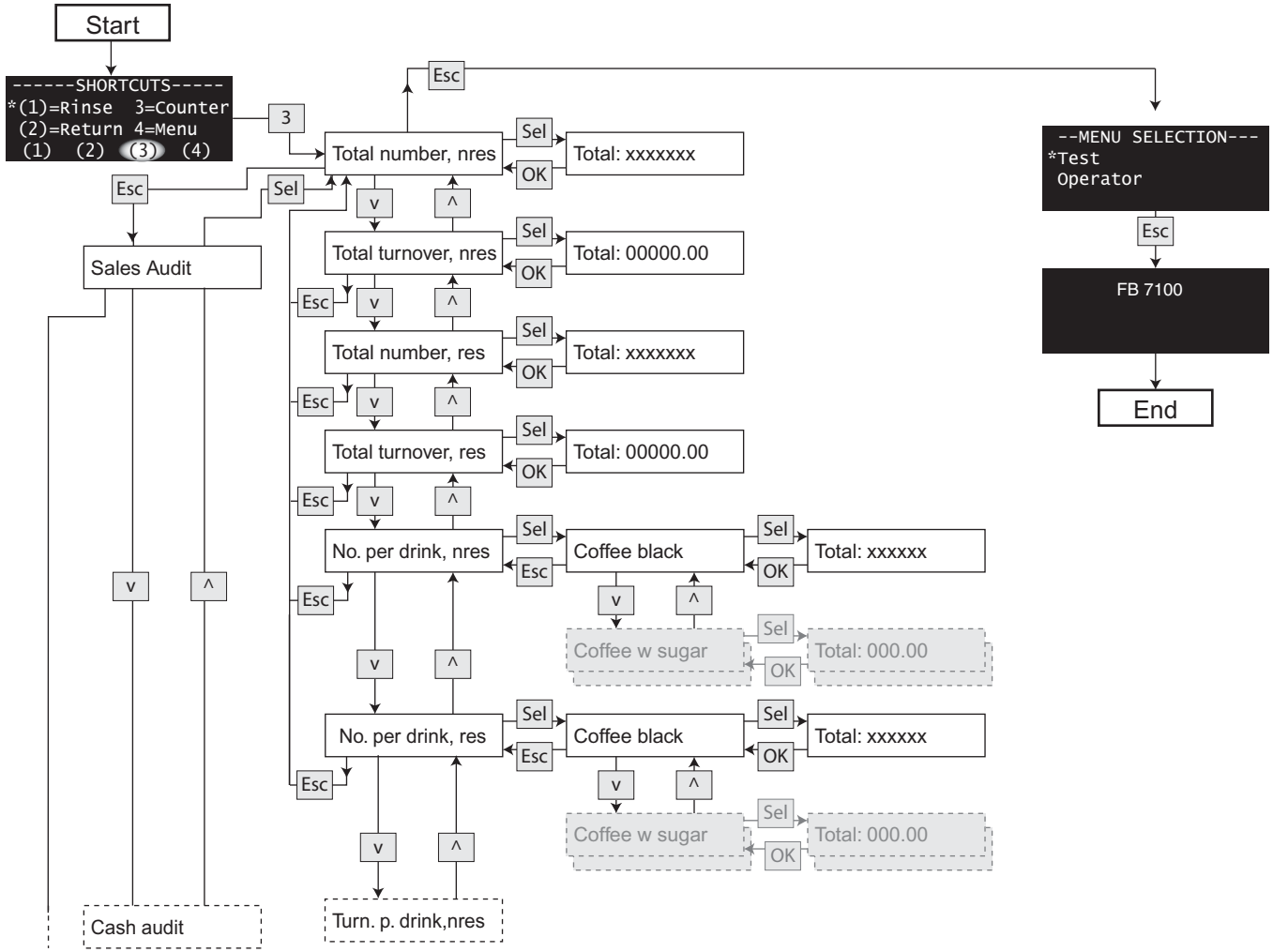


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Diagram continued

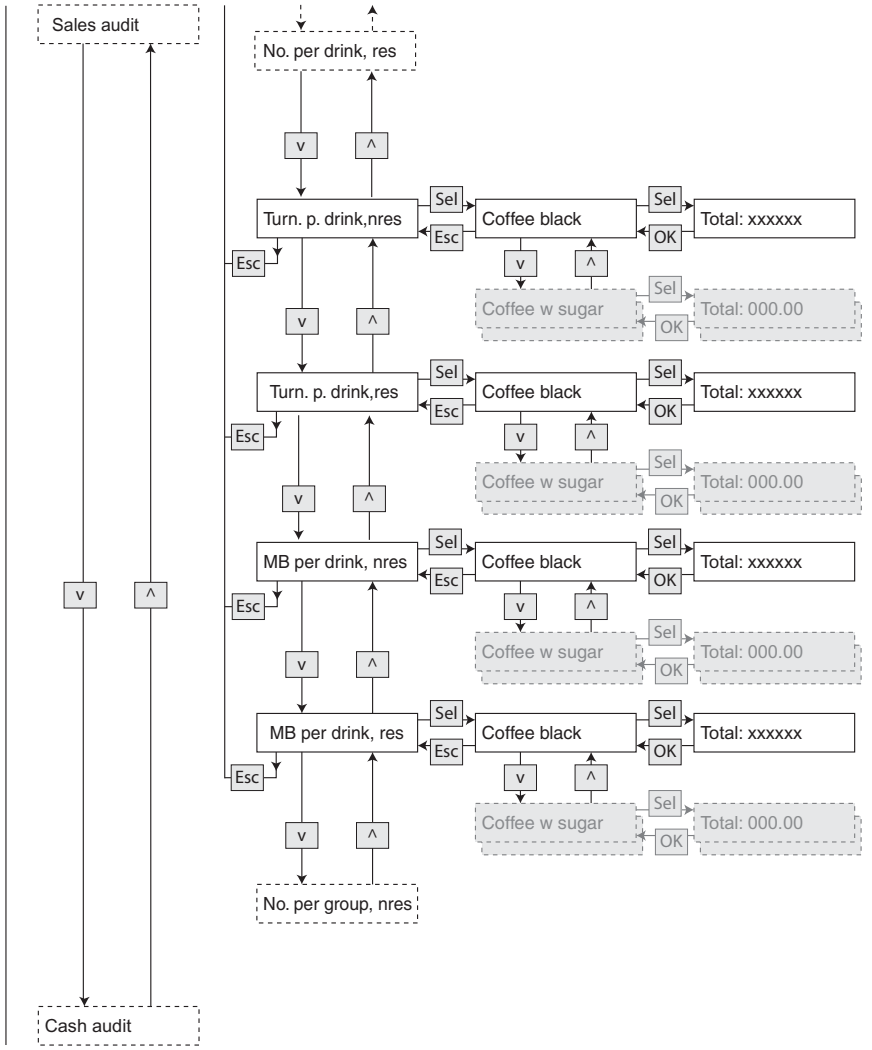

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Diagram continued

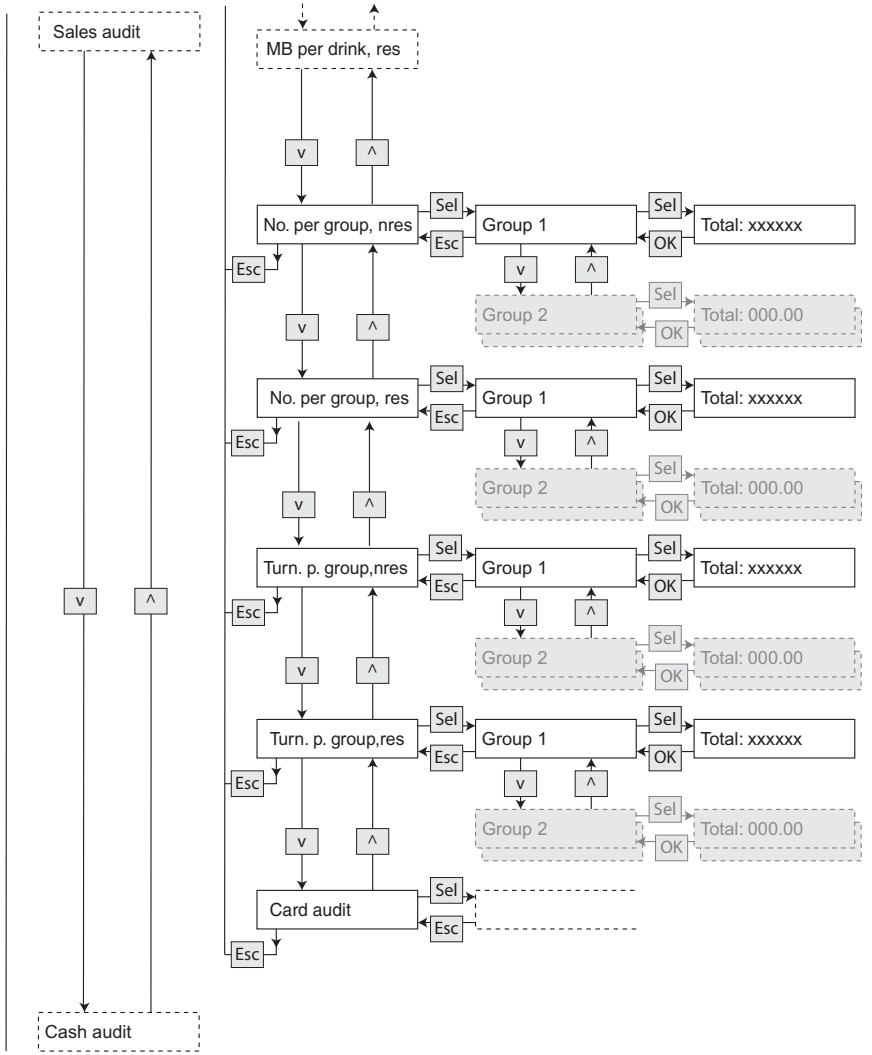

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Diagram continued

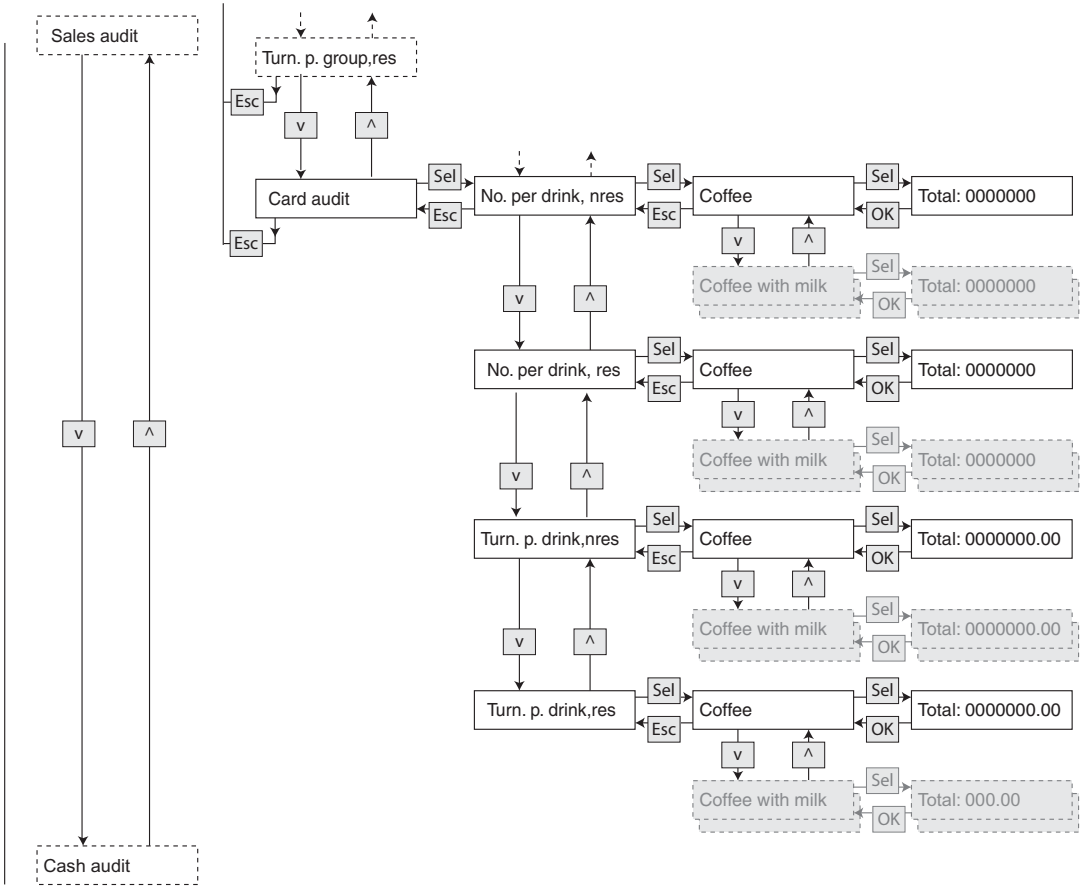

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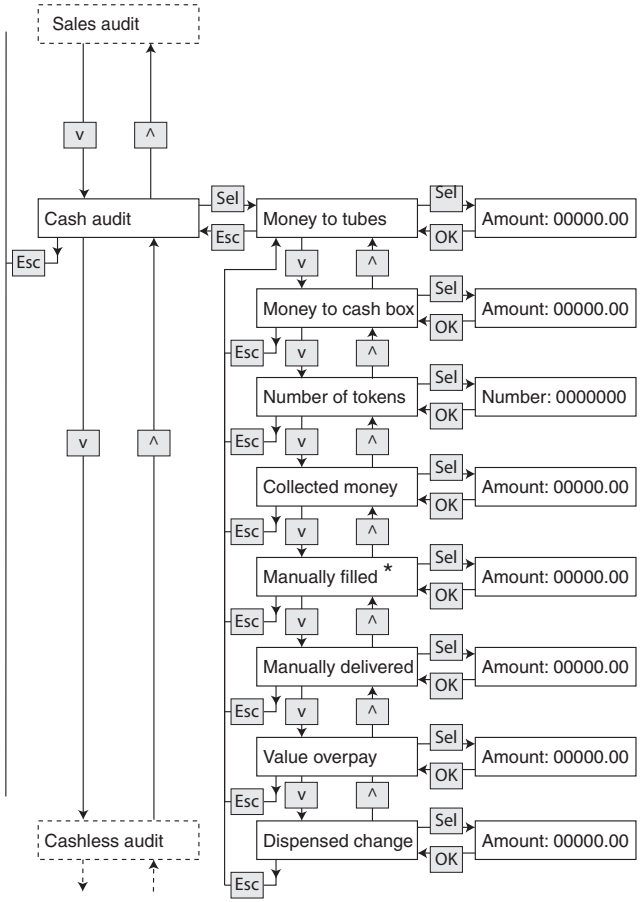
Diagram continued



* Applicable only to BDV and MDB/ ICP coin mechanisms.

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Diagram continued

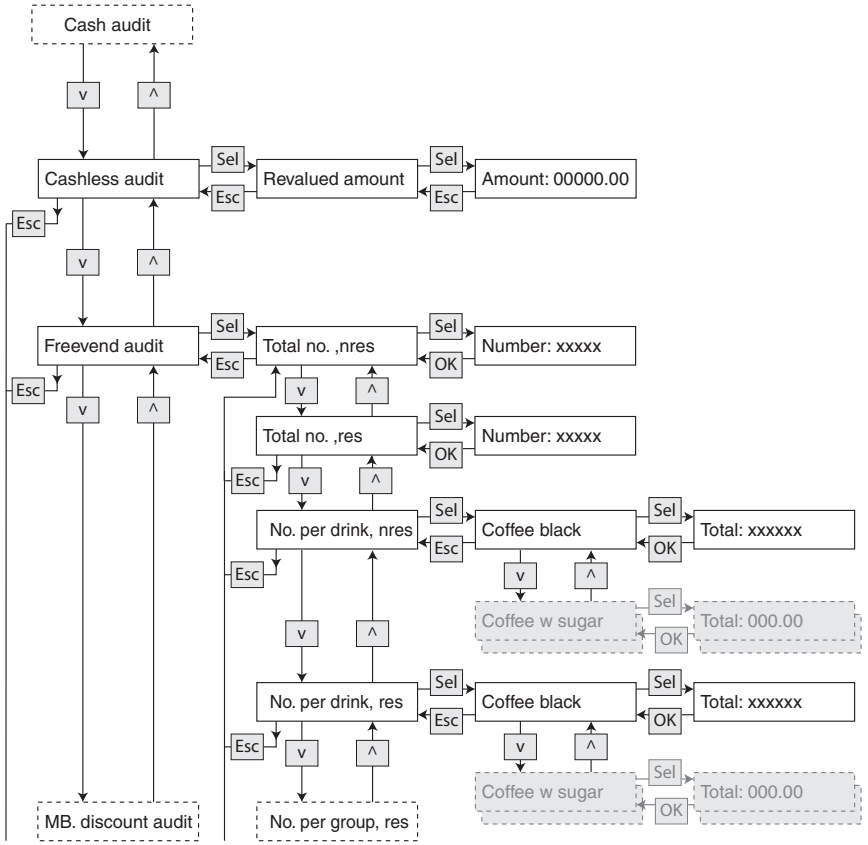

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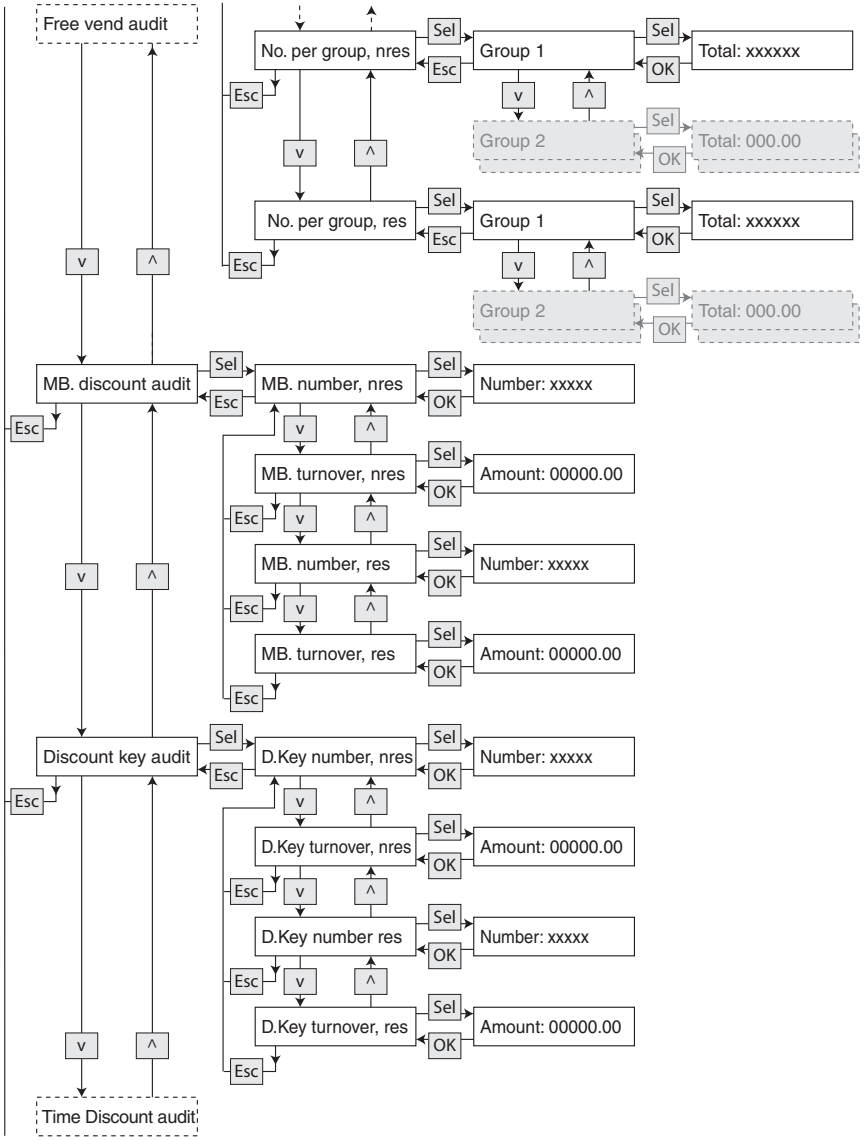
Diagram continued



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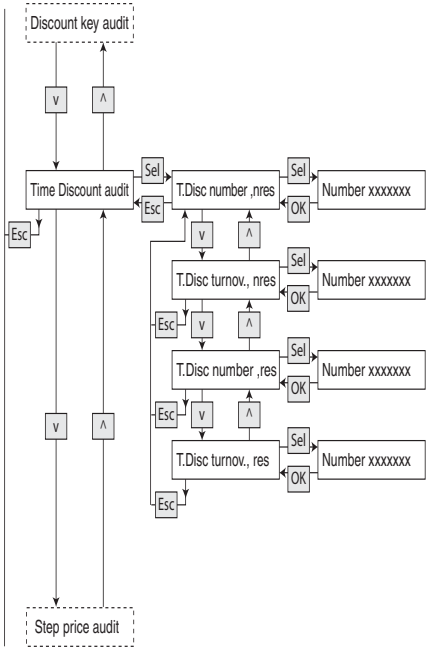

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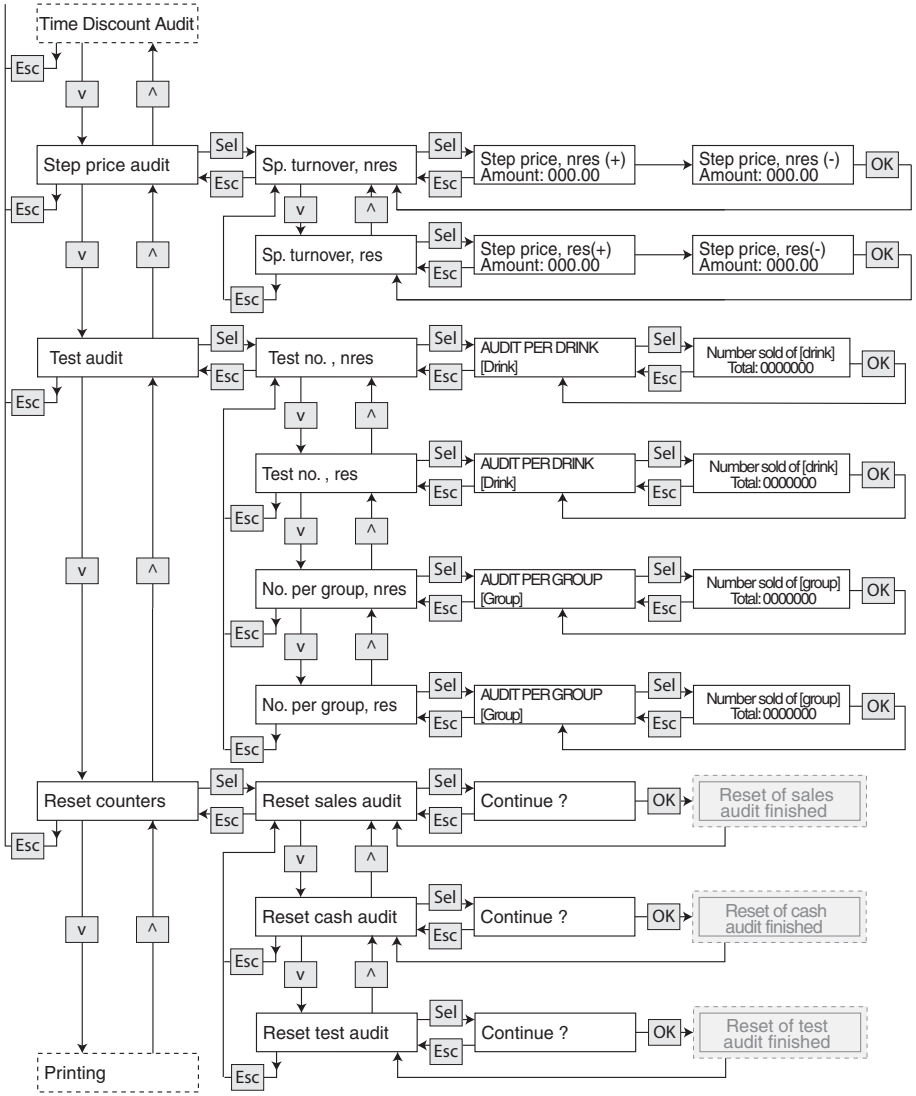


Diagram continued

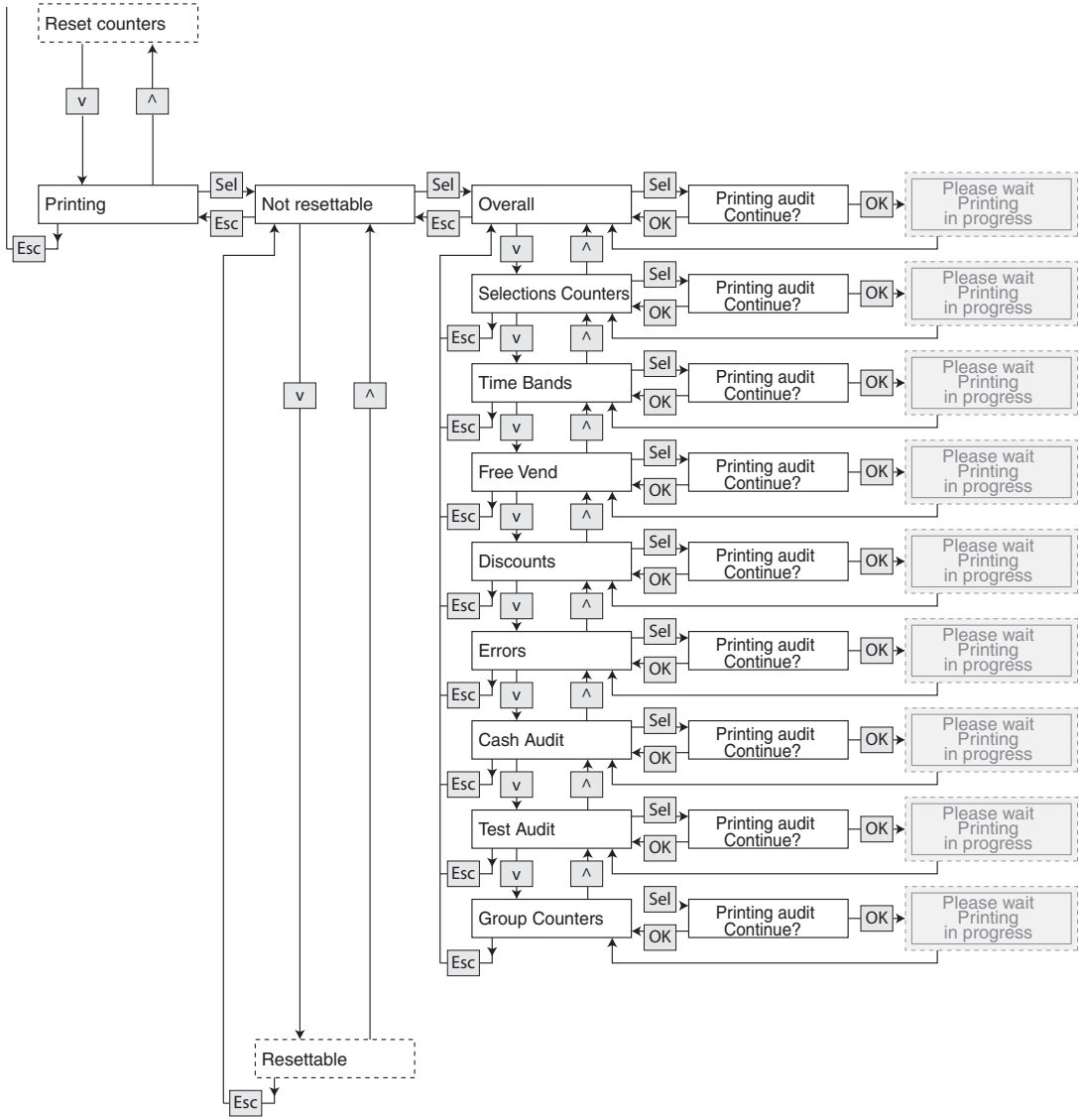
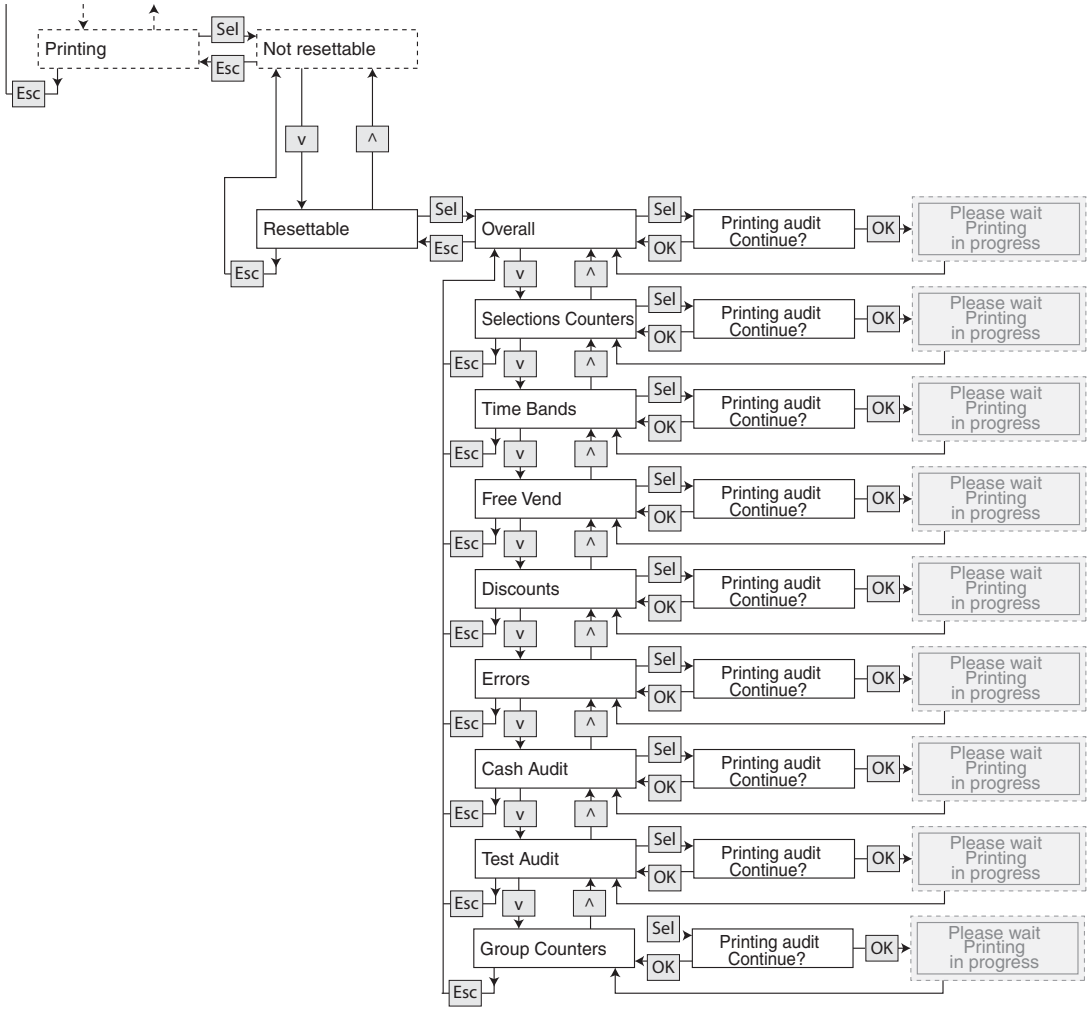
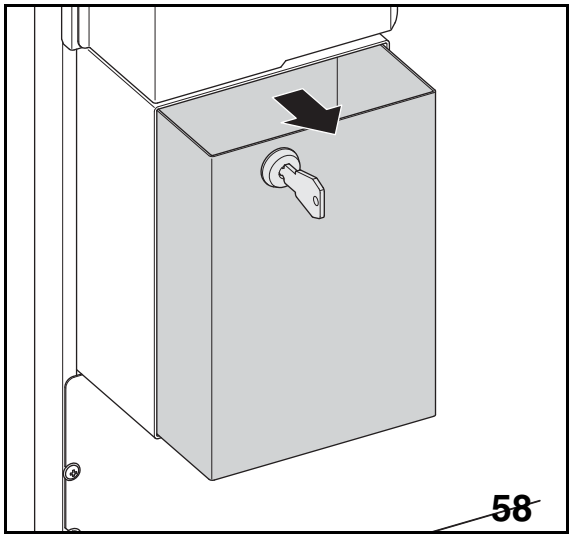
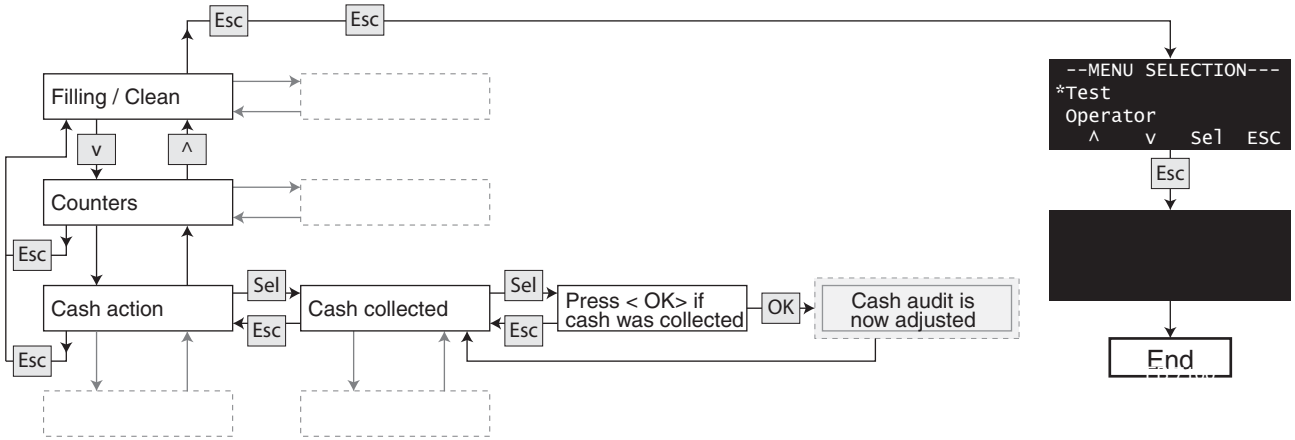


Diagram continued





Select “Menu” -> “Enter Password” -> “Test” -> “Operator” -> “Filling/Clean”



Emptying the cash box

- Open the door of the vending machine.
- Insert cash box key into keyhole and turn it clockwise.
- Pull out the cash box and empty it. *(fig. 58)*
- Turn to the display and follow the diagram to register the removed amount electronically.

The amount is registered under “Collected money” (See “Calling and resetting counters” on page 56).

Adding change manually

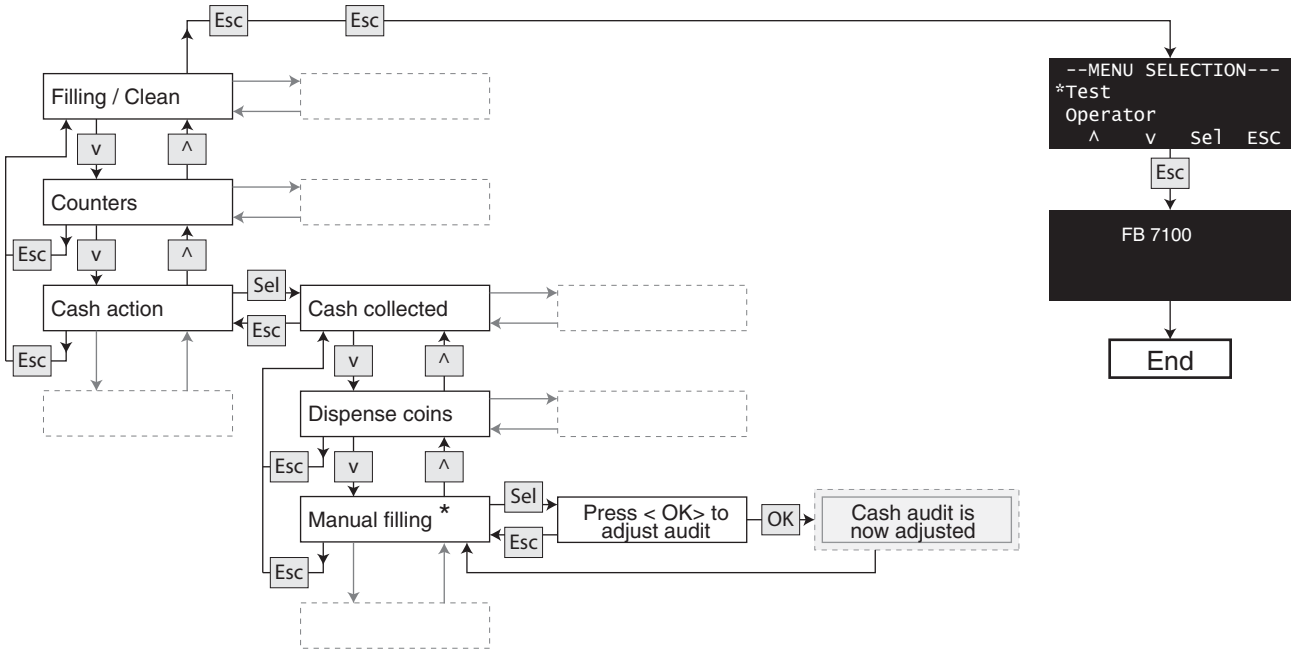
This procedure is applicable only to BDV and MDB/ICP coin mechanisms.

Insert the change amount into the machine through the coin slot.

Follow the diagram to electronically register the inserted amount as change.

The inserted amount is registered under “Manually filled” (See “Calling and resetting counters” on page 56)

Select “Menu” -> “Enter Password” -> “Test” -> “Operator” -> “Filling/Clean”

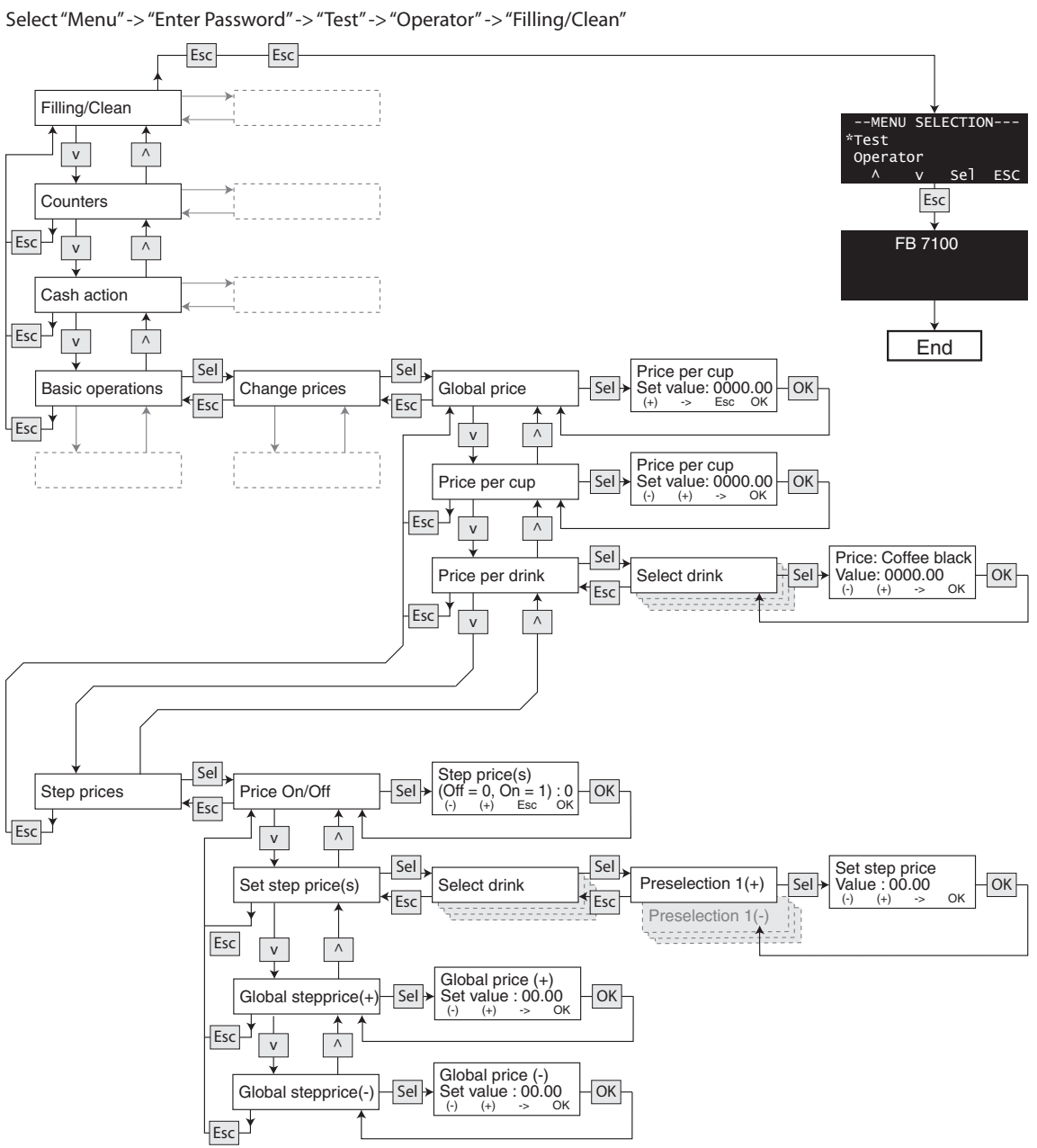


* Applicable only to BDV and MDB/ICP coin mechanisms.

Changing prices

Follow this diagram to change the price of a drink.

See the section Settings buttons on page 10 for an explanation of how to use the Plus (+), Minus (-), Next (->) and Save (OK) buttons.



Setting of free vend and key discount

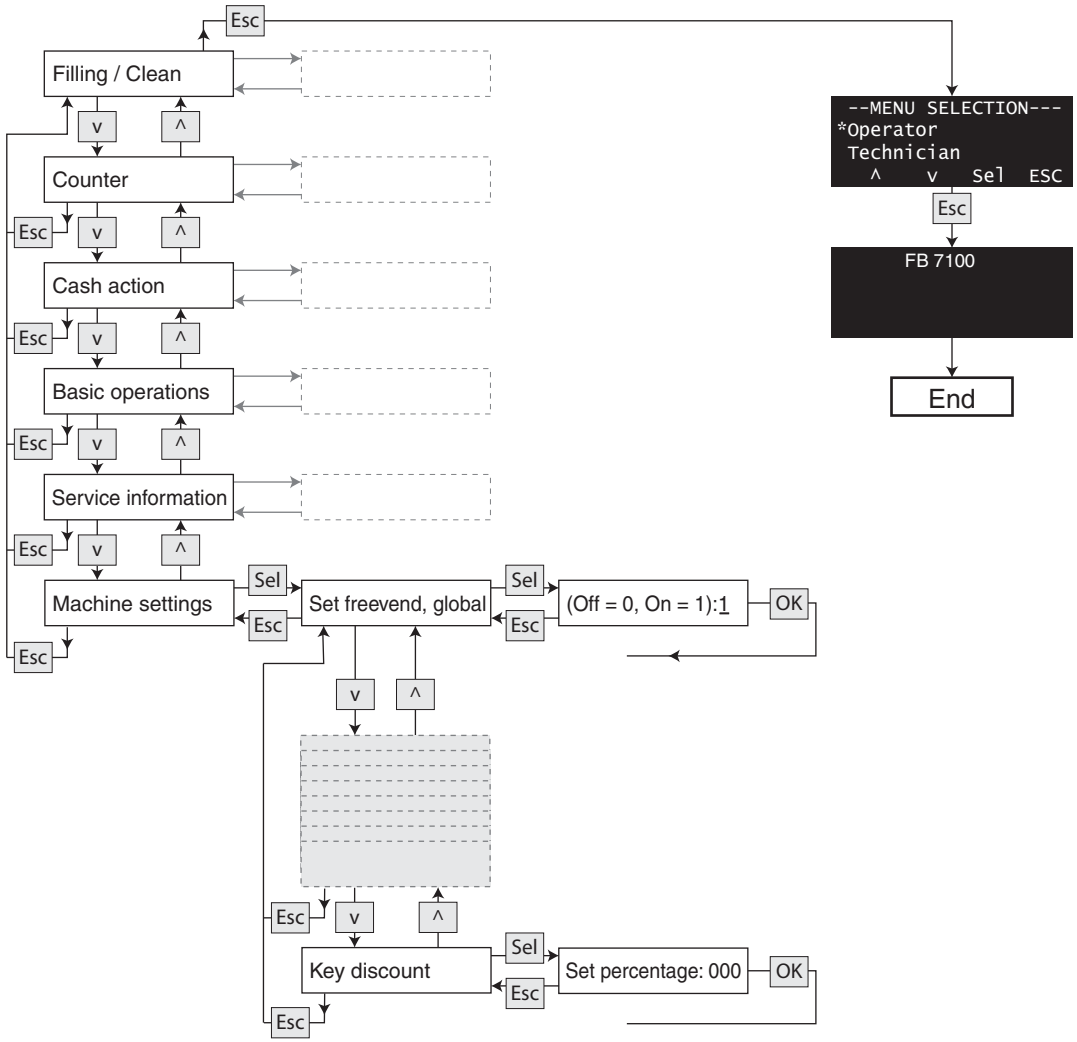
Follow this diagram to

- turn free vend on or off

or

- set or change key discount rates

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"



Time Discount

The Time discount option is used to set time periods during which drinks are to be sold at a discount.

A percentage rate is given as a discount on all drinks during the set periods.

Seven different discount periods can be programmed on a weekly basis.

For each period a start day and time, and an end day and time must be defined.

The start and end days are identified by progressive numbers: (Monday=0, Tuesday=1, etc.) and all weekdays (ALL=7).

This means:

- A time discount period that crosses midnight requires two period settings, see Example 1, periods 1 and 2.
- If a time discount is to apply within the same period of time every day of the week, e.g. from 10 a.m. to 2 p.m. (10:00 to 14:00), one period setting stating ALL as start and end day is sufficient. If a time discount should apply only some of the days of a week, e.g. Saturdays and Sundays, separate periods must be defined for each of these days, see Example 2 next page.
- A period cannot have a ‘start time’ later than the ‘end time’, see Non Example next page.
- The same time period cannot include days from different weeks, i.e. a period cannot be set from Monday to Monday.

Example 1:

- A time discount is to apply Monday to Friday from 10:00 p.m. to 06:00 a.m. Furthermore, time discount is to apply all day during week-ends. Three period settings are required to define this combination of time discounts:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	Set end time	23:59
Result: Time discount is given between 10:00 p.m. and midnight of the same day.			
Period 2			
Set start day	ALL=7	Set start time	00:00
Set end day	ALL=7	Set end time	06:00
Result:Time discount is given between midnight and 06:00 a.m. of the same day.			
Period 3			
Set start day	Sa=5	Set start time	06:00
Set end day	Su=6	Set end time	23:59
Result: Time discount is given continuously all through the week-end.			

Example 2:

- A time discount is to apply Saturdays and Sundays between 10:00 a.m. and 2:00 p.m. Separate periods must be defined for each of the two days:

Period 1			
Set start day	Sa=5	Set start time	10:00
Set end day	Sa=5	Set end time	14:00
Period 2			
Set start day	Su=6	Set start time	10:00
Set end day	Su=6	Set end time	14:00
Result: Time discount is given on Saturdays and Sundays between 10:00 a.m. and 2:00 p.m.			

Non example:

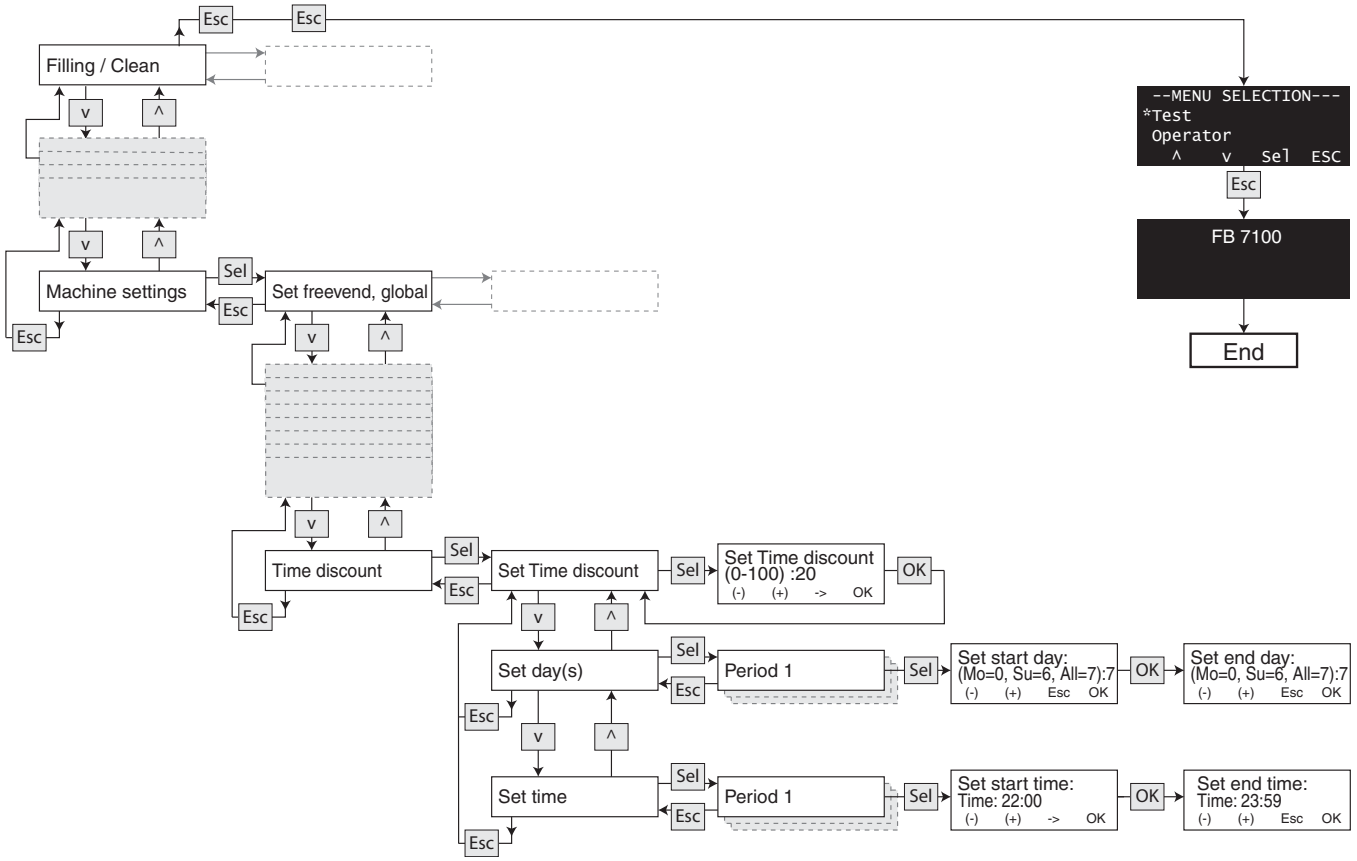
Period 1			
Set start day	All=7	Set start time	22:00
Set end day	All=7	Set end time	06:00
Result: No time discount will be given as the *end time* cannot be earlier than the *start time* for the same 'day' or 'ALL'. In this case a time discount up till midnight and another one from midnight and onwards should have been defined. (See Example 1, Periods 1 and 2)			

Setting time discount

- Follow this diagram to set the discount percentage rate and to define one or more time periods (up to seven periods) in which it is to apply.

If the discount key is used during an active Time discount period, the higher of the two discount rates will apply.

Select "Menu" -> "Enter Password" -> "Test" -> "Operator" -> "Filling/Clean"



Energy saving periods

In order to save electric power when the machine is not in use, this function is used to lower the water temperature in the boiler and to switch off the door light.

The energy saving function is enabled / disabled in ‘Set state’.

7 energy saving periods can be programmed on a weekly basis.

For each period a start day and time, and an end day and time must be defined. The start and end days are identified by progressive numbers: (Monday=0, Tuesday=1, etc.) and all weekdays (ALL=7).

This means:

- An energy saving period that crosses midnight requires two period settings, see Example, periods 1 and 2.
- If the periods are set overlapping, the machine will be shut down as long as it is covered by one of these periods, see. Example: Period 3.
- The same time period cannot include days from different weeks, i.e. a period cannot be set from Monday to Monday.
- A period cannot have a ‘start time’ later than the ‘end time’, see Non Example 2.
- Non Examples 1 and 2 illustrate settings which will give unintended results.

The temperature during the energy saving period is set in ‘set temperature’

Example

The vending machine is to run Monday to Friday from 07:00 till 22:00. The remaining time of the week and during the weekend the machine is set to energy saving. Three periods have to be set as follows:

Period 1			
Set start day	ALL=7	Set start time	22:00
Set end day	ALL=7	set end time	23:59
Result: The machine is ‘shut down’ every day from 22:00 till midnight the same day.			
Period 2			
Set start day	ALL=7	Set start time	00:00
Set end day	ALL=7	set end time	07:00
Result: The machine is ‘shut down’ from midnight 00:00 till 07:00 in the morning the same day.			
Period 3			
Set start day	Fr=4	Set start time	22:00
Set end day	Su=6	set end time	23:59
Result: The machine is shut down from Friday evening at 22:00 till Sunday evening at 23:59.			

Non Example 1:

Period 1			
Set start day	Mo=0	Set start time	22:00
Set end day	Fr=4	set end time	07:00
Result: The machine is ‘shut down’ Monday at 22:00 till Friday at 07:00 which was not the intention.			

Non Example 2:

Period 1			
Set start day	All=7	Set start time	22:00
Set end day	All=7	set end time	07:00
Result: The machine is not ‘shut down’ as the *end time* must not be earlier than the *start time* for the same day or the setting ‘ALL’.			

Switching off the door light during the energy saving mode is enabled / disabled in ‘set doorlight’.

If a selection button is activated during an energy saving period, the machine leaves the energy saving mode and returns to the vend mode. As soon as the temperature in the water tank has reached the ‘nominal temperature’, the machine is ready for dispensing, and the wanted drink can be selected.

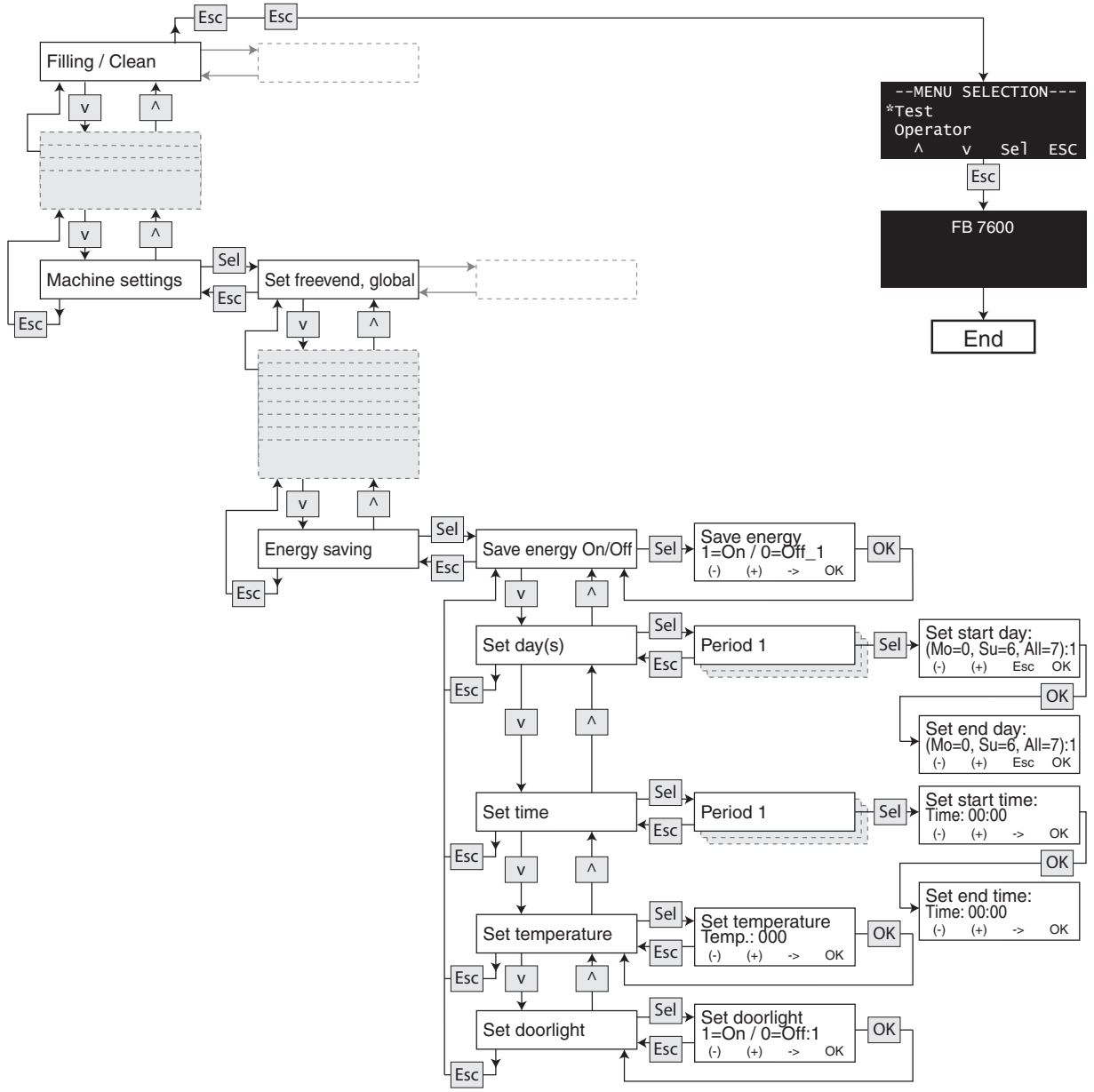
When the selection buttons have been left untouched for more than 10 minutes after the last drinks dispensing, and an energy saving period is still in force, the machine returns to the energy saving mode.

Setting energy saving periods

- Follow this diagram to define one or more energy saving periods (up to seven periods).
- Setting a period means scheduling the machine to reduce the temperature for the boiler heating to the temperature set in ‘Set temperature’ and to switch off the door light, if ‘Set doorlight’ is enabled.

Temperature should never be set below 65 °C.

Select “Menu” -> “Enter Password” -> “Test” -> “Operator” -> “Filling/Clean”



Display messages

If the vending machine shows one of the display messages mentioned below, please follow the suggestions for remedy under Corrective action. If the error remains, please call for service.

If a display message appears that is not mentioned here, please call for service.

Display message	Corrective action
Cleaning required	• The 'rinse time period' is exceeded. Clean the machine and use one of the rinse functions, see *“Rinsing machine” on page 35*
Energy saving mode	• Energy saving is active. At the press of a selection button, the machine will return to vend mode. When the water is sufficiently heated, the machine is ready to dispense drinks. • If the selection panel is left untouched for 10 minutes, the machine will return to energy saving mode.
Out of service	• Turn the machine off and on.
Rinse in progress...	• Wait until machine has finished automatic rinse function.
Temperature low	• Wait until the water is heated sufficiently (maximum 13 minutes)."
Water level low	• Descale water inlet valve. • Remove impurities from water filter. Replace if necessary. • Remove impurities from water supply connection.
Base tray full	• Empty and clean base tray. Wipe it dry.
Drip tray full	• Empty and clean drip tray. Wipe sensor dry.
Please remove cup	• Remove cup from cup carrier.

Display message	Corrective action
Please remove pot	• Remove pot from pot platform.
No SB1 (or 2) cyl. Pressure	• Remove blocking object from upper valve of brewing cylinder.
SB Piston error	• Clean the brewer unit.
SB Scraper error	• Clean the brewer unit.

Trouble shooting

If the vending machine does not function correctly and does not show a display message, check the following points before calling for service.

Fault	Corrective action
Machine dispenses drinks for free	• Check prices. Reset as necessary. • Switch off free vend.
Flavour of drink is not satisfactory	• Wrong ingredients. Use correct ingredients, i.e. correct whitener for coffee and tea. Use only ingredients recommended for vending machines. • Check if components are clean. Replace and rinse thoroughly as necessary. • Ensure that canisters are located in their correct place. • Ensure that hoses from ingredient canisters are located correctly in the dispense head.
Too little water or no water is dispensed	• Ensure that water pipes are not blocked.
Only water is dispensed, no ingredient	• Ensure that canister spout(s) is (are) open. • Check if the ingredient canisters are empty. Refill as necessary. • Ensure that canisters are properly located. • Ensure that canister coupling is fitted in canister. • Check if the mixing funnels are blocked. Clean and relocate.
Ingredients are moist and become lumpy in canisters	• Remove dust from grid at rear of machine with a vacuum cleaner from outside or take out fan and clean box from the inside of the machine. • Check for blockage around mixing funnels. Remove and reinstall components as necessary.

Fault	Corrective action
Mixing system overflows	• Mixing funnel(s) blocked. Replace or clean blocked part(s). Check if they are positioned correctly. • Leak in mixing system. Check if the sealing ring is missing at the mixing funnel.
Quantity of drink is inadequate or dispensing hose has a kink	• Replace or clean clogged components. Install hose of correct length.
Coins have difficulties being accepted	• Press the coin return button. • Please confer with suppliers manual.
Machine is out of function	• Check the power supply cord and connect it correctly if required. • Check fuses outside of the machine, replace as necessary. • Check if the drip tray or base tray is empty. Empty, wipe and dry sensors. • Ensure that the door is properly closed.
Liquid in bottom of machine	• One or more hoses of the dispense head are not in place. • A whipper housing seal is missing.
The solid waste container is full with liquid or solid waste	• Empty solid waste container.
Liquid escaping from machine	• Ensure that solid waste container, trays, canisters, mixing funnels and dispensing hoses are positioned correctly. • Check if sensor for drip tray is soiled. Clean as necessary.
No drinks are delivered	• Check if mixing funnels are blocked, and clean as necessary. • Check the coffee/tea filter, and clean as necessary.
Freshbrewer unit is malfunctioning	• Reassemble freshbrewer unit correctly.

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www.nwglobalvending.com

Identifikation
Identification

Machine type: FB 7100

Serial number: _____

Odense, 01/01/2010

OVERENSTEMMELSESERKLÆRING
DECLARATION OF CONFORMITY

CE

Maskinen beskrevet på identifikations-pladen stemmer overens med lovgivningerne, der er indeholdt I de europæiske direktiver listet til højre, og med de efterfølgende ændringer og tillæg.

The machine described in the identification plate conforms to the legislative directions of the European directives listed at side and further amendments and integrations.

Europæiske direktiver: **European directives:**	**Erstattet af:** **Repealed by:**
2006/42/EC	
73/23/EC + 93/68/CE	2006/95/CE
89/336/EC + 92/31/CE + 93/68/CE	2004/108/EC
90/128/EC	2002/72/CE
80/590/EEC and 89/109/EEC	EC 1935/2004

De harmoniserede standarder eller tekniske specifikationer, der er i overenstemmelse med god konstruktionspraksis i.h.t. gældende sikkerhedsforskrifter, der er i kraft i EF er:

The harmonised standards or technical specifications (designations) which comply with good engineering practice in safety matters in force within the EU have been applied are:

Harmoniserede standarder. Tekniske specifikationer
Harmonised standards. Technical specifications

IEC EN 60335-1 : 2002 + A11:20005 +A1:2005 + A12:2006 + A2:2006
IEC EN 60335-2-75 : 2004 + A1:2005 + A11:2006
EN 50366:2003 + A1:2006
EN ISO 11201 and EN ISO 3744
EN 55014-1 + A1+ A2
EN 55022 + A1 + A2
EN 55014-2 + A1
EN 61000-3-2
EN 61000-3-3 + A1
EN 61000-4-2 + A1 + A2
EN 61000-4-3 + A1 + A2
EN 61000-4-4 + A1
EN 61000-4-5 + A1
EN 61000-4-6 + A1
EN 61000-4-11 + A1

Det tekniske dossier er udarbejdet i:
The technical file is compiled at:
Wittenborg ApS.

Henrik Schmidt
Plant manager